



Lab P. 3.

22932/B



*Lansdowne.*









Form

THE  
 FORME OF CURY,  
 A R O L L  
 O F

ANCIENT ENGLISH COOKERY,

Compiled, about A. D. 1390, by the  
 Master-Cooks of King RICHARD II,

Presented afterwards to Queen ELIZABETH,  
 by EDWARD Lord STAFFORD,

And now in the Possession of GUSTAVUS BRANDER, Esq.

Illustrated with NOTES,

And a copious INDEX, or GLOSSARY.

A MANUSCRIPT of the EDITOR, of the  
 same Age and Subject, with other congruous  
 Matters, are subjoined.

“ — ingeniosa gula est.” MARTIAL.

15 *Rev. W. Pegge*

LONDON,

PRINTED BY J. NICHOLS,  
 PRINTER TO THE SOCIETY OF ANTIQUARIES.

M DCC LXXX.

FORMERLY OF THE  
H. O. L.

ANCIENT ENGLISH COOKERY  
Compiled about A. D. 1390, by the  
Master Cook of King Richard II.  
Edited by Mrs. Isabella Beeton.  
And with a new Introduction by  
Mrs. Beeton.  
The London Edition of 1856.  
A new edition with additions  
and alterations, by Mrs. Beeton.  
London: Printed by J. B. Nichols & Co.,  
15, Abchurch Lane, 1861.

15 2003.001.12





T O

GUSTAVUS BRANDER, Esq.

F.R.S. F.S.A. and Cur. Brit. Mus.

S I R,

**I** RETURN your very curious Roll of Cookery, and I trust with some Interest, not full I confess nor legal, but the utmost which your Debtor, from the scantiness of his ability, can at present afford. Indeed, considering your respectable situation in life, and that diffusive sphere of knowledge and science in which you are acting, it must be exceedingly difficult for any one, how well furnished soever, completely to answer your just, or



even most moderate demands. I intreat  
the favour of you, however, to accept for  
once this short payment in lieu of better,  
or at least as a public testimony of that  
profound regard wherewith I am,

S I R,

Your affectionate friend,  
and most obliged servant,

St. George's day,  
1780.

S. PEGGE.

P R E

P R E F A C E

TO THE

CURIOUS ANTIQUARIAN READER.

WITHOUT beginning *ab ovo* on a subject so light (a matter of importance, however, to many a modern Catus or Amafinius), by investigating the origin of the Art of Cookery, and the nature of it as practised by the Antediluvians\*; without dilating on the several particulars concerning it afterwards

\* If, according to Petavius and Le Clerc, the world was created in autumn, when the fruits of the earth were both plentiful and in the highest perfection, the first man had little occasion for much culinary knowledge: roasting or boiling the cruder productions, with modes of preserving those which were better ripened, seem to be all that was necessary for him in the way of *Cury*. And even after he was displaced from Paradise, I conceive, as many others do, he was not permitted the use of animal food [Gen. i. 29.]; but that this was indulged to us, by an enlargement of our charter, after the Flood, Gen. ix. 3. But, without wading any further in the argument here, the reader is referred to Gen. ii. 8. seq. iii. 17. seq. 23.

b amongst

amongst the Patriarchs, as found in the Bible<sup>b</sup>, I shall turn myself immediately, and without further preamble, to a few cursory observations respecting the Greeks, Romans, Britons, and those other nations, Saxons, Danes, and Normans, with whom the people of this nation are more closely connected.

The Greeks probably derived something of their skill from the East, (from the Lydians principally, whose cooks are much celebrated,<sup>c</sup>) and something from Egypt. A few hints concerning Cookery may be collected from Homer, Aristophanes, Aristotle, &c. but afterwards they possessed many authors on the subject, as may be seen in Athenæus<sup>d</sup>. And as Diætics were esteemed a branch of the study of medicine, as also they were afterwards<sup>e</sup>, so many of those authors were Physicians; and *the Cook* was undoubtedly a character of high reputation at Athens<sup>f</sup>.

<sup>b</sup> Genesis xviii. xxvii. Though their best repasts, from the politeness of the times, were called by the simple names of *Bread*, or a *Morsel of bread*, yet they were not unacquainted with modes of dressing flesh, boiling, roasting, baking; nor with sauce, or seasoning, as salt and oil, and perhaps some aromatic herbs. Calmet v. Meats and Eating. and qu. of honey and cream. *ibid*.

<sup>c</sup> Athenæus, lib. xii. cap. 3.

<sup>d</sup> Athenæus, lib. xii. cap. 3. et Casaubon. See also Lister ad Apicium, præf. p. ix. Jungerm. ad Jul. Pollucem, lib. vi. c. 10.

<sup>e</sup> See below. \* Tamen uterque [Torinus et Humelbergius] hæc scripta [i. e. Apicii] ad medicinam vendicarunt. Lister, præf. p. iv. viii. ix.

<sup>f</sup> Athenæus, p. 519. 660.

As to the Romans; they would of course borrow much of their culinary arts from the Greeks, though the Cook with them, we are told, was one of the lowest of their slaves <sup>g</sup>. In the latter times, however, they had many authors on the subject as well as the Greeks, and the practitioners were men of some science <sup>h</sup>, but, unhappily for us, their compositions are all lost except that which goes under the name of *Apicius*; concerning which work and its author, the prevailing opinion now seems to be, that it was written about the time of *Heliogabalus* <sup>i</sup>, by one *Cælius*, (whether *Aurelianus* is not so certain) and that *Apicius* is only the title of it <sup>k</sup>. However, the compilation, though not in any great repute, has been several times published by learned men.

The Aborigines of Britain, to come nearer home, could have no great expertness in Cookery, as they had no oil, and we hear nothing of their butter. They used only sheep and oxen, eating neither hares, though so greatly esteemed at Rome, nor hens, nor geese, from a notion of superstition. Nor did they eat fish. There was little corn in the interior part of the

<sup>g</sup> Priv. Life of the Romans, p. 171. Lister's Præf. p. iii. but see Ter. An. i. 1. Casaub. ad Jul. Capitolin. cap. 5.

<sup>h</sup> Casaub. ad Capitolin., l. c.

<sup>i</sup> Lister's Præf. p. ii. vi. xii.

<sup>k</sup> Fabric. Bibl. Lat. tom. II. p. 794. Hence Dr. Bentley ad Hor. ii. ferm. 8. 29. styles it *Pseudapicius*. Vide Listerum, p. iv.



island, but they lived on milk and flesh<sup>1</sup>; though it is expressly asserted by Strabo that they had no cheese<sup>m</sup>. The later Britons, however, well knew how to make the best use of the cow, since, as appears from the laws of *Hoel Dda*, A.D. 943, this animal was a creature so essential, so common and useful in Wales, as to be the standard in rating fines, &c.<sup>n</sup>,

Hengist, leader of the Saxons, made grand entertainments for king Vortigern<sup>o</sup>, but no particulars have come down to us; and certainly little exquisite can be expected from a people then so extremely barbarous as not to be able either to read or write. ‘Barbari homines a septentrione, (they are the words of Dr. Lister) caseo et ferina subcruda visitantes, omnia condimenta adjectiva respuerunt’<sup>p</sup>.

Some have fancied, that as the Danes imported the custom of hard and deep drinking, so they likewise introduced the practice of gormandizing, and that this word itself is derived from *Gormund*, the name of that Danish king whom Ælfred the Great per-

<sup>1</sup> Cæsar de B. G. v. § 10.

<sup>m</sup> Strabo, lib. iv. p. 200. Pegge’s Essay on Coins of Cunob., p. 95.

<sup>n</sup> Archæologia, iv. p. 61. Godwin, de Præsul. p. 596. seq.

• Malmsh. p. 9. Galf. Mon. vi. 12.

<sup>p</sup> Lister, ad Apic. p. xi, where see more to the same purpose,

suaded



suaded to be christened, and called Æthelstane<sup>9</sup>. Now 'tis certain that Hardicnut stands on record as an egregious glutton<sup>r</sup>, but he is not particularly famous for being a *curious Viander*; 'tis true again, that the Danes in general indulged excessively in feasts and entertainments<sup>s</sup>, but we have no reason to imagine any elegance of Cookery to have flourished amongst them. And though Guthrum, the Danish prince, is in some authors named *Gormundus*<sup>t</sup>; yet this is not the right etymology of our English word *Gormandize*, since it is rather the French *Gourmand*, or the British *Gormod*<sup>u</sup>. So that we have little to say as to the Danes.

I shall take the later English and the Normans together, on account of the intermixture of the two nations after the Conquest, since, as lord Lyttelton observes, the English accommodated themselves to the Norman manners, except in point of temperance in eating and drinking, and communicated to them their own habits of drunkenness and immoderate feasting<sup>x</sup>. Erasmus also remarks, that the English in his time

<sup>9</sup> Spelm. Life of Ælfred, p. 66. Drake, Eboracum. Append. p. civ.

<sup>r</sup> Speed's History.

<sup>s</sup> Monf. Mallet, cap. 12.

<sup>t</sup> Wilkins, Concil. I. p. 204. Drake, Ebor. p. 316. Append. p. civ. cv.

<sup>u</sup> Menage, Orig. v. Gourmand.

<sup>x</sup> Lord Lyttelton, Hist. of H. II. vol. iii. p. 49.

were attached to *plentiful and splendid tables*; and the same is observed by Harrison<sup>y</sup>. As to the Normans, both William I. and Rufus made grand entertainments<sup>z</sup>; the former was remarkable for an immense paunch, and withal was so exact, so nice and curious in his repasts<sup>a</sup>, that when his prime favourite William Fitz-Osborne, who as steward of the household had the charge of the Cury, served him with the flesh of a crane scarcely half-roasted, he was so highly exasperated, that he lifted up his fist, and would have stricken him, had not Eudo, appointed *Dapifer* immediately after, warded off the blow<sup>b</sup>.

*Dapifer*, by which is usually understood *steward of the king's household*<sup>c</sup>, was a high officer amongst the Normans; and *Larderarius* was another, clergymen

<sup>y</sup> Harrison, Descript. of Britain, p. 165, 166.

<sup>z</sup> Stow, p. 102. 128.

<sup>a</sup> Lord Lyttelton observes, that the Normans were delicate in their food, but without excess. Life of Hen. II. vol. III. p. 47.

<sup>b</sup> Dugd. Bar. I. p. 109. Henry II. served to his son. Lord Lyttelton, IV. p. 298.

<sup>c</sup> Godwin de Præful. p. 695, renders *Carver* by *Dapifer*, but this I cannot approve. See Thoroton. p. 23, 28. Dugd. Bar. I. p. 441. 620. 109. Lib. Nig. p. 342. Kennet, Par. Ant. p. 119. And, to name no more, Spelm. in voce. The *Carver* was an officer inferior to the *Dapifer*, or *Steward*, and even under his control. Vide Lel. Collect. VI. p. 2. And yet I find Sir Walter Manny when young was carver to Philippa queen of king Edward III. Barnes Hist. of E. III. p. 111. The *Steward* had the name of *Dapifer*, I apprehend, from serving up the first dish. V. supra.

then

then often occupying this post, and sometimes made bishops from it<sup>d</sup>. He was under the *Dapifer*, as was likewise the *Cocus Dominicæ Coquinæ*, concerning whom, his assistants and allowances, the *Liber Niger* may be consulted<sup>e</sup>. It appears further from *Fleta*, that the chief cooks were often providers, as well as dressers, of victuals<sup>f</sup>. But *Magister Coquinæ*, who was an esquire by office, seems to have had the care of pourveyance; A. D. 1340<sup>g</sup>, and to have nearly corresponded with our *clerk of the kitchen*, having authority over the cooks<sup>h</sup>. However, the *Magnus Coquus*, *Coquorum Præpositus*, *Coquus Regius*, and *Grans Queux*, were officers of considerable dignity in the palaces of princes; and the officers under them, according to Du Fresne, were in the French court A. D. 1385, much about the time that our Roll was made, ‘*Queux, Aideurs, Asteurs, Paiges, Souffleurs, Enfants, Saussiers de Commun, Saussiers devers le Roy, Sommiers, Poulliers, Huissiers*’<sup>i</sup>.

In regard to religious houses, the Cooks of the greater foundations were officers of consequence,

<sup>d</sup> Sim. Dunelm. col. 227. Hoveden, p. 469. Malmf. de Pont. p. 286.

<sup>e</sup> Lib. Nig. Scaccarii, p. 347.

<sup>f</sup> Fleta, II. cap. 75.

<sup>g</sup> Du Fresne, v. *Magister*.

<sup>h</sup> Du Fresne, *ibid*.

<sup>i</sup> Du Fresne, v. *Coquus*. The curious may compare this List with Lib. Nig. p. 347.

though

though under the Cellarer<sup>k</sup>, and if he were not a monk, he nevertheless was to enjoy the portion of a monk<sup>l</sup>. But it appears from Somner, that at Christ Church, Canterbury, the *Lardyrer* was the first or chief cook<sup>m</sup>; and this officer, as we have seen, was often an ecclesiastic. However, the great Houses had Cooks of different ranks<sup>n</sup>; and manors and churches<sup>o</sup> were often given *ad cibum* and *ad victum monachorum*<sup>p</sup>. A fishing at Lambeth was allotted to that purpose<sup>q</sup>. But whether the Cooks were Monks or not, the *Magistri Coquinæ*, Kitcheners, of the monasteries, we may depend upon it, were always monks; and I think they were mostly ecclesiastics elsewhere: thus when Cardinal Otto, the Pope's legate, was at Oxford, A. 1238, and that memorable fray happened between his retinue and the students, the *Magister Coquorum* was the Legate's brother, and was there

<sup>k</sup> In Somner, Ant. Cant. Append. p. 36. they are under the *Magister Coquinæ*, whose office it was to purvey; and there again the chief cooks are proveditors; different usages might prevail at different times and places. But what is remarkable, the *Coquinarius*, or Kitchener, which seems to answer to *Magister Coquinæ*, is placed before the Cellarer in Tanner's Notitia, p. xxx. but this may be accidental.

<sup>l</sup> Du Fresne, v. Coquus.

<sup>m</sup> Somner, Append. p. 36

<sup>n</sup> Somner, Ant. Cant. Append. p. 36.

<sup>o</sup> Somner, p. 41.

<sup>p</sup> Somner, p. 36, 37, 39, sæpius.

<sup>q</sup> Somner, l. c.

killed.

killed<sup>r</sup>. The reason given in the author, why a person so nearly allied to the Great Man was assigned to the office, is this, ‘ Ne procuraretur aliquid venenorum, quod nimis [i. e. valde] timebat legatus;’ and it is certain that poisoning was but too much in vogue in these times, both amongst the Italians and the good people of this island<sup>s</sup>; so that this was a post of signal trust and confidence. And indeed afterwards, a person was employed to *taste*, or *take the assaie*, as it was called<sup>t</sup>, both of the messes and the water in the ewer<sup>u</sup>, at great tables; but it may be doubted whether a particular person was appointed to this service, or it was a branch of the *Sewer’s* and cup-bearer’s duty, for I observe, the *Sewer* is sometimes called *Præguſtator*<sup>x</sup>, and the cup-bearer tastes the water elsewhere<sup>y</sup>. The religious houses, and their presidents, the abbots and priors, had their days of *Gala*, as likewise their halls for strangers, whom, when persons of rank, they often entertained with splendour and magnificence. And as for the secular clergy, archbishops and bishops, their feasts,

<sup>r</sup> M. Paris, p4. 69.

<sup>s</sup> Dugd. Bar. I. p. 45. Stow, p. 184. M. Paris, p. 377. 517. M. Westm. p. 364.

<sup>t</sup> Lel. Collectan. VI. p. 7. seq.

<sup>u</sup> Ibid. p. 9. 13.

<sup>x</sup> Compare Leland, p. 3. with Godwin de Præful. p. 695. and so Junius in Etymol. v. Sewer.

<sup>y</sup> Leland, p. 8, 9. There are now *two yeomen of the mouth* in the king’s household.



of which we have some upon record<sup>z</sup>, were so superb, that they might vie either with the regal entertainments, or the pontifical suppers of ancient Rome (which became even proverbial<sup>a</sup>), and certainly could not be dressed and set out without a large number of Cooks<sup>b</sup>. In short, the satirists of the times before, and about the time of, the Reformation, are continually inveighing against the high-living of the bishops and clergy; indeed luxury was then carried to such an extravagant pitch amongst them, that archbishop Cranmer, A. 1541, found it necessary to bring the secular clergy under some reasonable regulation in regard to the furnishing of their tables, not excepting even his own<sup>c</sup>.

After this historical deduction of the *Ars coquinaria*, which I have endeavoured to make as short as possible, it is time to say something of the Roll which

<sup>z</sup> That of George Neville, archbishop of York, 6 Edw. IV. and that of William Warham, archbishop of Canterbury, A. D. 1504. These were both of them inthronization-feasts. Leland, Collectan. VI. p. 2 and 16 of Appendix. They were wont *minuere sanguinem* after these superb entertainments, p. 32.

<sup>a</sup> Hor. II. Od. xiv. 28. where see Mons. Dacier.

<sup>b</sup> Sixty-two were employed by archbishop Neville. And the hire of cooks at archbishop Warham's feast came to 23 l. 6 s. 8 d.

<sup>c</sup> Strype, Life of Cranmer, p. 451, or Lel. Coll. ut supra, p. 38. Sumptuary laws in regard to eating were not unknown in ancient Rome. Eras. Colloq. p. 81. ed. Schrev. nor here formerly, see Lel. Coll. VI. p. 36. for 5 Ed. II.

is here given to the public, and the methods which the Editor has pursued in bringing it to light.

This vellum Roll contains 196 *formulae*, or recipes, and belonged once to the earl of Oxford<sup>d</sup>. The late James West esquire bought it at the Earl's sale, when a part of his MSS were disposed of; and on the death of the gentleman last mentioned it came into the hands of my highly-esteemed friend, the present liberal and most communicative possessor. It is presumed to be one of the most ancient remains of the kind now in being, rising as high as the reign of king Richard II.<sup>e</sup>. However, it is far the largest and most copious collection of any we have; I speak as to those times. To establish its authenticity, and even to stamp an additional value upon it, it is the identical Roll which was presented to queen Elizabeth, in the 28th year of her reign, by lord Stafford's heir, as appears from the following address, or inscription, at the end of it, in his own hand-writing: ‘ Antiquum hoc monumentum oblatum et missum est majestati vestræ vicesimo septimo die mensis Julij, anno regni vestri felicissimi vicesimo viij ab

<sup>d</sup> I presume it may be the same Roll which Mr. Hearne mentions in his *Lib. Nig. Seaccarii*, I. p. 346. See also three different letters of his to the earl of Oxford, in the *Brit. Mus.* in the second of which he styles the Roll *a piece of antiquity, and a very great rarity indeed*. Harl. MSS. N<sup>o</sup> 7523.

<sup>e</sup> See the Proem.

‘ humilimo vestro subdito, vestræq majestati fidelissimo  
‘ E. Stafford,  
‘ Hæres domus subversæ Buckinghamiens.’ <sup>f</sup>

The general observations I have to make upon it are these : many articles, it seems, were in vogue in the fourteenth century, which are now in a manner obsolete, as cranes, curlews, herons, seals<sup>g</sup>, porpoises, &c. and, on the contrary, we feed on sundry fowls which are not named either in the Roll, or the Editor’s MS.<sup>h</sup> as quails, rails, teal, woodcocks, snipes, &c. which can scarcely be numbered among the *small birds* mentioned 19. 62. 154.<sup>i</sup> So as to fish, many species appear at our tables which are not found in the Roll, trouts, flounders, herrings, &c.<sup>k</sup>. It were easy and obvious to dilate here on the variations of taste at different periods of time, and the reader would probably not dislike it ; but so many other particulars demand our attention, that I shall content myself with observing in general, that where-

<sup>f</sup> This lord was grandson of Edward duke of Bucks, beheaded A. 1521, whose son Henry was restored in blood ; and this Edward, the grandson, born about 1571, might be 14 or 15 years old when he presented the Roll to the Queen.

<sup>g</sup> Mr. Topham’s MS. has *focas* among the fish ; and see archbishop Nevil’s Feast, 6 E. IV. to be mentioned below.

<sup>h</sup> Of which see an account below.

<sup>i</sup> See Northumb. Book, p. 107, and Notes.

<sup>k</sup> As to carps, they were unknown in England t. R. II. Fuller, Worth. in Suffex, p. 98. 113. Stow, Hist. 1038.

as a very able *Italian* critic, *Latinus Latinus*, passed a sinister and unfavourable censure on certain seemingly strange medlies, disgusting and preposterous messes, which we meet with in *Apicius*; Dr. *Lister* very sensibly replies to his strictures on that head, ' That these messes are not immediately to be rejected, ' because they may be displeasing to some. *Plutarch* ' testifies, that the ancients disliked *pepper* and the ' sour juice of lemons, insomuch that for a long time ' they only used these in their wardrobes for the sake ' of their agreeable scent, and yet they are the most ' wholesome of all fruits. The natives of the *West* ' *Indies* were no less averse to *salt*; and who would ' believe that *hops* should ever have a place in our ' common beverage<sup>1</sup>, and that we should ever think ' of qualifying the sweetness of malt, through good ' housewifry, by mixing with it a substance so egregiously bitter? Most of the *American* fruits are exceedingly odoriferous, and therefore are very disgusting at first to us *Europeans*: on the contrary, our fruits appear insipid to them, for want of odour. There are a thousand instances of things, would we recollect them all, which though disagreeable to taste are commonly assumed into our viands; indeed, ' custom alone reconciles and adopts sauces which are ' even nauseous to the palate. *Latinus Latinus* there-

<sup>1</sup> The Italians still call the hop *cattiva erba*. There was a petition against them t. H. VI. Fuller, Worth. p. 317, &c. Evelyn, Sylva, p. 201. 469. ed. Hunter.

‘ fore very rashly and absurdly blames *Apicius*, on  
 ‘ account of certain preparations which to him, for-  
 ‘ sooth, were disrelishing<sup>m</sup>. In short it is a known  
 maxim, that *de gustibus non est disputandum*;

And so Horace to the same purpose :

‘ Tres mihi convivæ prope dissentire videntur,  
 ‘ Poscentes vario multum diversa palato.  
 ‘ Quid dem? quid non dem? renuis tu quod jubet  
 ‘ alter.  
 ‘ Quod petis, id fane est invisum acidumque  
 ‘ duobus.

Hor. II. Epist. ii.

And our Roll sufficiently verifies the old observation  
 of Martial — *ingeniosa gula est*.

Our Cooks again had great regard to the eye, as  
 well as the taste, in their compositions; *flourishing*  
 and *strewing* are not only common, but even leaves of  
 trees gilded, or silvered, are used for ornamenting  
 messes, see N<sup>o</sup> 175<sup>n</sup>. As to colours, which perhaps  
 would chiefly take place in fittleties, blood boiled  
 and fried (which seems to be something singular)  
 was used for dying black, 13. 141. saffron for yel-

<sup>m</sup> Lister, Præf. ad Apicium, p. xi.

<sup>n</sup> So we have *lozenges of golde*. Lcl. Collect. IV. p. 227. and a  
 wild boar's head *gylt*, p. 294. A peacock with *gylt neb*. VI. p. 6,  
*Leche Lambart gylt*, *ibid*.



low, and fanders for red°. Alkenet is also used for colouring<sup>p</sup>, and mulberries<sup>q</sup>; amydon makes white, 68; and turnesole<sup>r</sup> *porwnas* there, but what this colour is the Editor professes not to know, unless it be intended for another kind of yellow, and we should read *jownas*, for *jaulnas*, orange-tawney. It was for the purpose of gratifying the sight that *sotiltees* were introduced at the more solemn feasts. Rabelais has comfits of an hundred colours.

Cury, as was remarked above, was ever reckoned a branch of the Art Medical; and here I add, that the verb *curare* signifies equally to dress victuals<sup>s</sup>, as to cure a distemper; that every body has heard of *Doctor Diet*, *kitchen physick*, &c. while a numerous band of medical authors have written *de cibis et alimentis*, and have always classed diet among the *non-naturals*; so they call them, but with what propriety they best know. Hence Junius ‘*Δίαιτα* Græcis est victus, ac speciatim certa victus ratio, qualis a *Medicis* ad tuendam valetudinem præscribitur<sup>t</sup>.’ Our

° N° 68. 20. 58. See my friend Dr. Percy on the Northumberland-Book, p. 415. and MS Ed. 34.

<sup>p</sup> N° 47. 51. 84.

<sup>q</sup> N° 93. 132. MS Ed. 37.

<sup>r</sup> Perhaps Turmerick. See ad loc.

<sup>s</sup> Ter. Andr. I. 1. where Donatus and Mad. Dacier explain it of Cooking. Mr. Hearne, in describing our Roll, see above, p. xi, by an unaccountable mistake, read *Fary* instead of *Cury*, the plain reading of the MS.

<sup>t</sup> Junii Etym. v. Diet.

Cooks expressly tell us, in their proem, that their work was compiled ‘by assent and avysement of ‘maisters of phisik and of philosophie that dwellid ‘in his [the King’s] court’ where *phisik* is used in the sence of medecine, *physicus* being applied to persons professing the Art of Healing long before the 14th century<sup>u</sup>, as implying *such* knowledge and skill in all kinds of natural substances, constituting the *materia medica*, as was necessary for them in practice. At the end of the Editor’s MS. is written this rhyme,

Explicit coquina que est optima medicina<sup>x</sup>.

There is much relative to eatables in the *Schola Salernitana*; and we find it ordered, that a physician should over-see the young prince’s wet-nurse at every meal, to inspect her meat and drink<sup>y</sup>.

But after all the avysement of physicians and philosophers, our processes do not appear by any means to be well calculated for the benefit of recipients, but rather inimical to them. Many of them are so highly seasoned, are such strange and heterogeneous

<sup>u</sup> Reginaldus Phisicus. M. Paris, p. 410. 412. 573. 764. Et in Vit. p. 94. 103. Chaucer’s *Medicus* is a doctor of phisick, p. 4. V. Junii Etym. voce Physician. For later times, v. J. Rossius, p. 93.

<sup>x</sup> That of Donatus is more modest ‘Culina medicinæ famulatrix ‘est.’

<sup>y</sup> Lel. Collect. IV. p. 183. ‘Diod. Siculus refert primos Ægypti Reges victum quotidianum omnino sumpsisse ex medicorum præscripto.’ Lister ad Apic. p. ix.

compositions, meer olios and gallimawfreys, that they seem removed as far as possible from the intention of contributing to health; indeed the messes are so redundant and complex, that in regard to herbs, in N° 6, no less than ten are used, where we should now be content with two or three: and so the fallad, N° 76, consists of no less than 14 ingredients. The physicians appear only to have taken care that nothing directly noxious was suffered to enter the forms. However, in the Editor's MS. N° 11, there is a prescription for making a *colys*, I presume a *cullis*, or invigorating broth; for which see Doddsley's Old Plays, vol. II. 124. vol. V. 148. vol. VI. 355. and the several plays mentioned in a note to the first mentioned passage in the Edit. 1780<sup>2</sup>.

I observe further, in regard to this point, that the quantities of things are seldom specified<sup>a</sup>, but are too much left to the taste and judgement of the cook, who, if he should happen to be rash and inconsiderate, or of a bad and undistinguishing taste, was capable of doing much harm to the guests, to invalids especially.

Though the cooks at Rome, as has been already noted, were amongst the lowest slaves, yet it was not so more anciently; Sarah and Rebecca cook, and so

<sup>2</sup> See also Lylic's Euphues, p. 282. Cavendish, Life of Wolsey, p. 151, where we have *callis*, malè; Cole's and Lyttleton's Dict. and Junii Etymolog. v. Collice.

<sup>a</sup> See however, N° 191, and Editor's MS II. 7.

do Patroclus and Automedon in the ninth Iliad. It were to be wished indeed, that the Reader could be made acquainted with the names of our *master-cooks*, but it is not in the power of the Editor to gratify him in that; this, however, he may be assured of, that as the Art was of consequence in the reign of Richard, a prince renowned and celebrated in the Roll<sup>b</sup>, for the splendor and elegance of his table, they must have been persons of no inconsiderable rank: the king's first and second cooks are now esquires by their office, and there is all the reason in the world to believe they were of equal dignity heretofore<sup>c</sup>. To say a word of king *Richard*: he is said in the proeme to have been 'acōnted the best and ryallest vyānd [curioſo in eating] of all estē kynges.' This, however, must rest upon the testimony of our cooks, since it does not appear otherwise by the suffrage of history, that he was particularly remarkable for his niceness and delicacy in eating, like Heliogabalus, whose favourite dishes are said to have been the tongues of peacocks and nightingales, and the brains of parrots and pheasants<sup>d</sup>; or like Sept. Geta, who, according to Jul. Capitolinus<sup>e</sup>, was so curious, so whimsical, as to order the dishes at his dinners to consist of things which all began with the same letters. Sardanapalus

<sup>b</sup> Vide the proeme.

<sup>c</sup> See above.

<sup>d</sup> Univ. Hist. XV. p. 352. 'Æſopus pater linguas avium humana vocales lingua cœnavit; filius margaritas.' Lister ad Apicium, p. vii.

<sup>e</sup> Jul. Capitolinus, c. 5.

again, as we have it in Athenæus<sup>f</sup>, gave a *præmium* to any one that invented and served him with some novel cate; and Sergius Orata built a house at the entrance of the Lucrine lake, purposely for the pleasure and convenience of eating the oysters perfectly fresh. Richard II. is certainly not represented in story as resembling any such epicures, or capriccioso's, as these<sup>g</sup>. It may, however, be fairly presumed, that good living was not wanting among the luxuries of that effeminate and dissipated reign.

My next observation is, that the messes both in the Roll and the Editor's MS, are chiefly soups, potages, ragouts, hashes, and the like hotche-potches; entire joints of meat being never *served*, and animals, whether fish or fowl, seldom brought to table whole, but hacked and hewed, and cut in pieces or gobbets<sup>h</sup>; the mortar also was in great request, some messes being actually denominated from it, as *mortrezus*, or *mortereleys*, as in the Editor's MS. Now in this state of things, the general mode of eating must either have been with the spoon or the fingers; and this perhaps may have been the reason that spoons be-

<sup>f</sup> Athenæus, lib. xii. c. 7. Something of the same kind is related of Heliogabalus, Lister Præf. ad Apic. p. vii.

<sup>g</sup> To omit the paps of a pregnant sow, Hor. I. Ep. xv. 40. where see Mons. Dacier; Dr. Fuller relates, that the tongue of carps were accounted by the ancient Roman palate-men most delicious meat. Worth. in Suffex. See other instances of extravagant Roman luxury in Lister's Præf. to Apicius, p. vii.

<sup>h</sup> See, however, N<sup>o</sup> 33, 34, 35. 146.



came an usual present from gossips to their god-children at christenings<sup>i</sup>; and that the bason and ewer, for washing before and after dinner, was introduced, whence the *ewerer* was a great officer<sup>k</sup>, and the *ewery* is retained at Court to this day<sup>l</sup>; we meet with *damaske water* after dinner<sup>m</sup>, I presume, perfumed; and the words *ewer*, &c. plainly come from the Saxon *eþe*, or French *eau*, *water*.

Thus, to return, in that little anecdote relative to the Conqueror and William Fitz-Osbern, mentioned above, not the crane, but *the flesh of the crane* is said to have been under-roasted. Table, or case-knives, would be of little use at this time<sup>n</sup>, and the art of carving so perfectly useless, as to be almost unknown. In about a century afterwards, however, as appears from archbishop Neville's entertainment, many articles were served whole, and lord Wylloughby was the carver<sup>o</sup>. So that carving began now to be prac-

<sup>i</sup> The king, in Shakespeare, Hen. VIII. act iv. sc. 2. and 3. calls the gifts of the sponors, *spoons*. These were usually gilt, and, the figures of the apostles being in general carved on them, were called *apostle spoons*. See Mr. Steevens's note in Ed. 1778, vol. VII. p. 312. also Gent. Mag. 1768, p. 426.

<sup>k</sup> Lel. Collect. IV. p. 328. VI. p. 2.

<sup>l</sup> See Dr. Percy's curious notes on the Northumb. Book, p. 417.

<sup>m</sup> Ibid. VI. p. 5. 18.

<sup>n</sup> They were not very common at table among the Greeks. Casaub. ad Athenæum, col. 278. but see Lel. Coll. VI. p. 7.

<sup>o</sup> Leland, Collectan. VI. p. 2. Archbishop Warham also had his carver, ibid. p. 18. See also, IV. p. 236. 240. He was a great officer. Northumb. Book, p. 443.

tified, and the proper terms devised. Wynken de Worde printed a *Book of Kervinge*, A. 1508, wherein the said terms are registered<sup>p</sup>. ‘The use of *forks* at table, says Dr. Percy, did not prevail in England till the reign of James I. as we learn from a remarkable passage in *Coryat*<sup>q</sup>; the passage is indeed curious, but too long to be here transcribed, where brevity is so much in view; wherefore I shall only add, that forks are not now used in some parts of Spain<sup>r</sup>. But then it may be said, what becomes of the old English hospitality in this case, the *roast-beef of Old England*, so much talked of? I answer, these bulky and magnificent dishes must have been the product of later reigns, perhaps of queen Elizabeth’s time, since it is plain that in the days of Rich. II. our ancestors lived much after the French fashion. As to hospitality, the households of our Nobles were immense, officers, retainers, and servants, being entertained almost without number; but then, as appears from the Northumberland Book, and afterwards from the household establishment of the prince of Wales, A. 1610, the individuals, or at least small parties, had their *quantum*, or ordinary, served out, where any good œconomy was kept, apart to themselves<sup>s</sup>. Again, we find in our Roll, that great quan-

<sup>p</sup> Ames, Typ. Ant. p. 90. The terms may also be seen in Rand, Holme III. p. 78.

<sup>q</sup> Dr. Percy, l. c.

<sup>r</sup> Thicknesse, Travels, p. 260.

<sup>s</sup> Dr. Birch, Life of Henry prince of Wales, p. 457. seq.

tities of the respective viands of the hatches, were often made at once, as N° 17, *Take hennes or conynges.* 24, *Take bares.* 29, *Take pygges.* And 31, *Take gees, &c.* So that hospitality and plentiful house-keeping could just as well be maintained this way, as by the other of cumbrous unwieldy messes, as much as a man could carry.

As the messes and fauces are so complex, and the ingredients consequently so various, it seems necessary that a word should be spoken concerning the principal of them, and such as are more frequently employed, before we pass to our method of proceeding in the publication.

Butter is little used. 'Tis first mentioned N° 81, and occurs but rarely after<sup>t</sup>; 'tis found but once in the Editor's MS, where it is written *boter*. The usual substitutes for it are oil-olive and lard; the latter is frequently called *grees*, or *grece*, or *white-grece*, as N° 18. 193. *Capons in Grease* occur in Birch's Life of Henry prince of Wales, p. 459, 460. and see Lye in Jun. Etym. v. *Grease*. Bishop Patrick has a remarkable passage concerning this article: 'Though we read of cheese in *Homer, Euripides, Theocritus*, and others, yet they never mention ' *butter* : nor hath Aristotle a word of it, though he ' hath sundry observations about cheese: for butter

' was not a thing then known among the *Greeks*;  
' though we see by this and many other places, it was  
' an ancient food among the eastern people <sup>u</sup>.' The  
Greeks, I presume, used oil instead of it, and butter  
in some places of scripture is thought to mean only  
cream <sup>x</sup>.

Cheese. See the last article, and what is said of  
the old Britons above; as likewise our Glossary.

Ale is applied, N<sup>o</sup> 113, et alibi; and often in the Edi-  
tor's MS. as 6, 7, &c. It is used instead of wine, N<sup>o</sup> 22;  
and sometimes along with bread in the Editor's MS. <sup>y</sup>  
Indeed it is a current opinion that brewing with hops  
was not introduced here till the reign of king  
Henry VIII. <sup>z</sup> *Bere*, however, is mentioned A.  
1504 <sup>a</sup>.

Wine is common, both red, and white, N<sup>o</sup> 21. 53.  
37. This article they partly had of their own growth <sup>b</sup>,  
and partly by importation from France <sup>c</sup> and Greece <sup>d</sup>.

<sup>u</sup> Bishop Patrick on Genesis xviii. 8.

<sup>x</sup> Calmet, v. Butter. So Judges iv. 19. compared with v. 25.

<sup>y</sup> II. N<sup>o</sup> 13, 14, 15.

<sup>z</sup> Stow, Hist. p. 1038.

<sup>a</sup> Lel. Coll. VI. p. 30. and see Dr. Percy on Northumb. Book,  
p. 414.

<sup>b</sup> Archæologia, I. p. 319. III. p. 53.

<sup>c</sup> Barrington's Observ. on Statutes, p. 209. 252. Edit. 3d. Ar-  
chæolog. I. p. 330. Fitz-Stephen, p. 33. Lel. Coll. VI. p. 14.  
Northumb. Book, p. 6. and notes.

<sup>d</sup> N<sup>o</sup> 20. 64. 99.

They had also Rhenish<sup>e</sup>, and probably several other forts. The *vynegreke* is among the sweet wines in a MS. of Mr. Astle.

Rice. As this grain was but little, if at all, cultivated in England, it must have been brought from abroad. Whole or ground-rice enters into a large number of our compositions, and *resmolle*, N<sup>o</sup> 96, is a direct preparation of it.

Alkenet. *Anchusa* is not only used for colouring, but also fried and yfōndred, 62. yfōndyt, 162. i. e. dissolved, or ground. 'Tis thought to be a species of the *buglos*.

Saffron. Saffrwm, Brit. whence it appears, that this name ran through most languages. Mr. Weever informs us, that this excellent drug was brought hither in the time of Edward III.<sup>f</sup> and it may be true; but still no such quantity could be produced here in the next reign as to supply that very large consumption which we see made of it in our Roll, where it occurs not only as an ingredient in the processes, but also is used for colouring, for flourishing, or garnishing. It makes a yellow, N<sup>o</sup> 68, and was imported from Egypt, or Cilicia, or other parts of the Levant, where the Turks call it Safran, from the Arabic Zapheran,

<sup>e</sup> N<sup>o</sup> 99.

<sup>f</sup> Fup. Mon. p. 624.



whence the English, Italians, French, and Germans, have apparently borrowed their respective names of it. The Romans were well acquainted with the drug, but did not use it much in the kitchen <sup>a</sup>. Pere Calmet says, the Hebrews were acquainted with anise, ginger, saffron, but no other spices <sup>b</sup>.

Pynes. There is some difficulty in enucleating the meaning of this word, though it occurs so often. It is joined with dates, N° 20. 52. with honey clarified, 63. with powder-fort, saffron, and salt, 161. with ground dates, raisins, good powder, and salt, 186. and lastly they are fried, 38. Now the dish here is *morree*, which in the Editor's MS. 37, is made of mulberries (and no doubt has its name from them), and yet there are no mulberries in our dish, but pynes, and therefore I suspect, that mulberries and pynes are the same, and indeed this fruit has some resemblance to a pyncone. I conceive *pynnonade*, the dish, N° 51, to be so named from the pynes therein employed; and quære whether *pyner* mentioned along with powder-fort, saffron, and salt, N° 155, as above in N° 161, should not be read *pynes*. But, after all, we have cones brought hither from Italy full of nuts, or kernels, which upon roasting come out of their *capsulæ*, and are much eaten by the common people, and these perhaps may be the thing intended.

<sup>a</sup> Dr. Lister, Præf. ad Apicium, p. xii.

<sup>b</sup> Calmet, Dict. v. Eating.

Honey was the great and universal sweetner in remote antiquity, and particularly in this island, where it was the chief constituent of *mead* and *metkeglin*. It is said, that at this day in *Palestine* they use honey in the greatest part of their ragouts<sup>i</sup>. Our cooks had a method of clarifying it, N° 18. 41. which was done by putting it in a pot with whites of eggs and water, beating them well together; then setting it over the fire, and boiling it; and when it was ready to boil over to take it and cool it, N° 59. This I presume is called *clere honey*, N° 151. And, when honey was so much in use, it appears from Barnes that *refining* it was a trade of itself<sup>k</sup>.

Sugar, or Sugar<sup>l</sup>, was now beginning here to take place of honey; however, they are used together, N° 67. Sugar came from the Indies, by way of Damascus and Aleppo, to Venice, Genoa, and Pisa, and from these last places to us<sup>m</sup>. It is here not only frequently used, but was of various sorts, as *cypre*, N° 41. 99. 120. named probably from the isle of Cyprus, whence it might either come directly to us, or where it had received some improvement by way of refining. There is mention of *blanch-powder* or

<sup>i</sup> Calmet. Dict. v. Meats.

<sup>k</sup> Barnes, Hist. of E. III. p. 111.

<sup>l</sup> N° 70, Editor's MS. 17. alibi.

<sup>m</sup> Moll, Geogr. II. p. 130. Harris, Coll. of Voyages, I. p. 874. Ed. Campbell.

*white fugar*, 132. They, however, were not the same, for see N° 193. Sugar was clarified sometimes with wine<sup>a</sup>.

**Spices.** *Species.* They are mentioned in general N° 133, and *whole spices*, 167, 168. but they are more commonly specified, and are indeed greatly used, though being imported from abroad, and from so far as Italy or the Levant (and even there must be dear), some may wonder at this: but it should be considered, that our Roll was chiefly compiled for the use of noble and princely tables; and the same may be said of the Editor's MS. The spices came from the same part of the world, and by the same route, as fugar did. The *spicery* was an ancient department at court, and had its proper officers.

As to the particular sorts, these are,

Cinamon. *Canell.* 14. 191. *Canel*, Editor's MS. 10. *Kanell*, *ibid.* 32. is the Italian *Canella*. See Chaucer. We have the flour or powder, N° 20. 62. See Wiclif. It is not once mentioned in Apicius.

Macys, 14. 121. Editor's MS. 10. *Maces*, 134. Editor's MS. 27. They are used whole, N° 158. and are always expressed plurally, though we now use the singular, *mace*. See Junii Etym.

<sup>a</sup> N° 20. 148.

Cloves, N° 20. Dishes are flourished with them, 22. 158. Editor's MS. 10. 27. where we have *clowys gylofres*, as in our Roll, N° 194. *Powdour gylofre* occurs 65. 191. Chaucer has *clowe* in the singular, and see him v. Clove-gelofer,

Galyngal, 30. and elfewhere. Galangal, the long rooted cyperus°, is a warm cardiac and cephalic. It is used in powder, 30. 47. and was the chief ingredient in *galentine*, which, I think, took its name from it.

Pepper. It appears from Pliny that this pungent, warm seasoning, so much in esteem at Rome<sup>p</sup>, came from the East Indies<sup>q</sup>, and, as we may suppose, by way of Alexandria. We obtained it no doubt, in the 14th century, from the same quarter, though not exactly by the same route, but by Venice or Genoa. It is used both whole, N° 35, and in powder, N° 83. And long-pepper occurs, if we read the place rightly, in N° 191.

Ginger, gyngyn. 64. 136. alibi. Powder is used, 17. 20. alibi. and Rabelais IV. c. 59. the white

° Glossary to Chaucer. See the Northumb. Book, p. 415 and 19. also Quincy's Dispens. and Brookes's Nat. Hist. of Vegetables.

<sup>p</sup> Lister, Præf. ad Apicium, p. xii.

<sup>q</sup> Plinius, Nat. Hist. XII. cap. 7.

powder,

powder, 131. and it is the name of a mefs, 139. quære whether *gyngyn* is not misread for *gyngyr*, for see Junii Etym. The Romans had their ginger from Troglodytica †.

Cubebs, 64. 121, are a warm spicy grain from the east.

Grains of Paradice, or *de parys*, 137.‡ are the greater cardamoms.

Noix muscadez, 191. nutmegs.

The caraway is once mentioned, N° 53. and was an exotic from *Caria*, whence, according to Mr. Lye, it took its name: ‘sunt femina, inquit, *carri* vel *carrei*, sic dicti a *Caria*, ubi copiosissimè nascitur †.’

Powder-douce, which occurs so often, has been thought by some, who have just peeped into our Roll, to be the same as sugar, and only a different name for it; but they are plainly mistaken, as is evident from 47. 51. 164. 165. where they are mentioned together as different things. In short, I take powder-douce to be either powder of galyngal, for see Editor's MS II. 20. 24, or a compound made of sundry

† Bochart. III. col. 332.

‡ See our Gloss. voce Greynes.

† Lye, in Junii Etymolog.



aromatic spices ground or beaten small, and kept always ready at hand in some proper receptacle. It is otherwise termed *good powders*, 83. 130. and in Editor's MS 17. 37. 38<sup>u</sup>. or *powder* simply, N<sup>o</sup> 169, 170. *White powder-douce* occurs N<sup>o</sup> 51, which seems to be the same as blanch-powder, 132. 193. called *blaynshe powder*, and bought ready prepared, in Northumb. Book, p. 19. It is sometimes used with powder-fort, 38. 156. for which see the next and last article.

Powder-fort, 10. 11. seems to be a mixture likewise of the warmer spices, pepper, ginger, &c. pulverized: hence we have *powder-fort of gynger, other of canel*, 14. It is called *strong powder*, 22. and perhaps may sometimes be intended by *good powders*. If you will suppose it to be kept ready prepared by the vender, it may be the *powder-marchant*, 113. 118. found joined in two places with powder-douce. This Speght says is what gingerbread is made of; but Skinner disapproves this explanation, yet, says Mr. Urry, gives none of his own.

After thus travelling through the most material and most used ingredients, the *spykenard de spayn* occurring only once, I shall beg leave to offer a few words on the nature, and in favour of the present publication, and the method employed in the prosecution of it.

<sup>u</sup> But see the next article.



For to make Gylbrenny.

xx.  
ix. xiii.

Take ys chese and of flessch of capons. or of hem. & halke smal and grynde hem smalle in a morter take mylle of almand. & p. broth of freysch beef. & put the flessch i p. mylle op in the broth and set he to p. fyre. & alve hem w<sup>th</sup> flo of yse. or caston. or amydon. as chargeant as p. blank. desire. & w<sup>th</sup> yolles of ayren and caston for to make hit zelow. and w<sup>hen</sup> it is dresse in dysch w<sup>th</sup> blank seyn. styk a bone clew. & shalke w<sup>th</sup> of saffyn gale a boke. and dre it forth.

The common language of the *formule*, though old and obsolete, as naturally may be expected from the age of the MS, has no other difficulty in it but what may easily be overcome by a small degree of practice and application<sup>x</sup>: however, for the further illustration of this matter, and the satisfaction of the curious, a *fac simile* of one of the recipes is represented in the annexed plate. If here and there a hard and uncouth term or expression may occur, so as to stop or embarrass the less expert, pains have been taken to explain them, either in the annotations under the text, or in the Index and Glossary, for we have given it both titles, as intending it should answer the purpose of both<sup>y</sup>. Now in forming this alphabet, as it would have been an endless thing to have recourse to all our glossaries, now so numerous, we have confined ourselves, except perhaps in some few instances, in which the authorities are always mentioned, to certain contemporary writers, such as the Editor's MS, of which we shall speak more particularly hereafter, Chaucer, and Wiclif; with whom we have associated Junius' *Etymologicon Anglicanum*.

<sup>x</sup> Doing, hewing, hacking, grynding, kerving, &c. are easily understood.

<sup>y</sup> By combining the Index and Glossary together, we have had an opportunity of elucidating some terms more at large than could conveniently be done in the notes. We have also cast the Index to the Roll, and that to the Editor's MS, into one alphabet; distinguishing, however, the latter from the former.

As

As the abbreviations of the Roll are here retained, in order to establish and confirm the age of it, it has been thought proper to adopt the types which our printer had projected for Domesday-Book, with which we find that our characters very nearly coincide.

The names of the dishes and sauces have occasioned the greatest perplexity. These are not only many in number, but are often so horrid and barbarous, to our ears at least, as to be enveloped in several instances in almost impenetrable obscurity. Bishop Godwin complains of this so long ago as 1616<sup>2</sup>. The *Contents* prefixed will exhibit at once a most formidable list of these hideous names and titles, so that there is no need to report them here. A few of these terms the Editor humbly hopes he has happily enucleated, but still, notwithstanding all his labour and pains, the argument is in itself so abstruse at this distance of time, the helps so few, and his abilities in this line of knowledge and science so slender and confined, that he fears he has left the far greater part of the task for the more sagacious reader to supply: indeed, he has not the least doubt, but other gentlemen of curiosity in such matters (and this publication is intended for them alone) will be so happy as to clear up several difficulties, which appear now to him insuperable. It must be confessed again, that

\* Godwin de Præful. p. 684.



the Editor may probably have often failed in those very points, which he fancies and flatters himself to have elucidated, but this he is willing to leave to the candour of the public.

Now in regard to the helps I mentioned; there is not much to be learnt from the Great Inthronization-feast of archbishop Robert Winchelsea, A. 1295, even if it were his; but I rather think it belongs to archbishop William Warham, A. 1504<sup>a</sup>. Some use, however, has been made of it.

Ralph Bourne was installed abbot of St. Augustine's, near Canterbury, A. 1309; and William Thorne has inserted a list of provisions bought for the feast, with their prices, in his Chronicle<sup>b</sup>.

The Great Feast at the Inthronization of George Nevile archbishop of York, 6 Edward IV. is printed by Mr. Hearne<sup>c</sup>, and has been of good service.

<sup>a</sup> In Dr. Drake's edition of archbishop Parker, p. lxiii. it is given to archbishop Winchelsea: but see Mr. Battely's Append. to *Cantuaria Sacra*, p. 27. or the *Archæologia*, I. p. 330. and Leland's *Collectanea*, VI. p. 30. where it is again printed, and more at large, and ascribed to Warham.

<sup>b</sup> Thorne, *Chron. inter X Script. Col.* 2010. or *Lel. Collect.* VI. p. 34. Ed. 1770.

<sup>c</sup> Leland, *Collect.* VI. p. 2. See also Randle Holme, III. p. 77. *Bishop Godwin de Præsul.* p. 695. Ed. Richardson; where there are some considerable variations in the messes or services, and he and the Roll in Leland will correct one another.

Elizabeth, queen of king Henry VII. was crowned A. 1487, and the messes at the dinner, in two courses, are registered in the late edition of Leland's Collectanea, A. 1770<sup>d</sup>, and we have profited thereby.

The Lenten Inthronization-feast of archbishop William Warham, A. 1504<sup>e</sup>, given us at large by Mr. Hearne<sup>f</sup>, has been also consulted.

There is a large catalogue of viands in Rabelais, lib. iv. cap. 59. 60. And the English translation of Mr. Ozell affording little information, I had recourse to the French original, but not to much more advantage.

There is also a Royal Feast at the wedding of the earl of Devonshire, in the Harleian Misc. N<sup>o</sup> 279, and it has not been neglected.

Randle Holme, in his multifarious *Academy of Armory*, has an alphabet of terms and dishes<sup>g</sup>; but though I have pressed him into the service, he has not contributed much as to the more difficult points.

The Antiquarian Repertory, vol. II. p. 211, exhibits an entertainment of the mayor of Rochester, A. 1460; but there is little to be learned from thence. The present work was printed before N<sup>o</sup> 31 of the Antiquarian Repertory, wherein some ancient recipes in Cookery are published, came to the Editor's hand.

<sup>d</sup> Vol. IV. p. 226.

<sup>e</sup> See first paragraph before.

<sup>f</sup> Leland's Collect. VI. p. 16.

<sup>g</sup> Holme, Acad. of Armory, III. p. 81.

I must not omit my acknowledgments to my learned friend the present dean of Carlisle, to whom I stand indebted for his useful notes on the Northumberland-Household Book, as also for the book itself.

Our chief assistance, however, has been drawn from a MS belonging to the Editor, denoted, when cited, by the signature *MS. Ed.* It is a vellum miscellany in small quarto, and the part respecting this subject consists of ninety-one English recipes (or *nyms*) in cookery. These are disposed into two parts, and are intitled, ‘*Hic incipiunt uniuersa sericia tam de carnibus quam de pissibus.*’<sup>b</sup> The second part, relates to the dressing of fish, and other lenten fare, though forms are also there intermixed which properly belong to flesh-days. This leads me to observe, that both here, and in the Roll, messes are sometimes accommodated, by making the necessary alterations, both to flesh and fish-days.<sup>i</sup> Now, though the subjects of the MS are various, yet the hand-writing is uniform; and at the end of one of the tracts is added, ‘*Explicit massa Compoti, Anno Dñi M<sup>lo</sup> CCC<sup>mo</sup> octogesimo primo ipso die Felicis et Audacti.*’<sup>k</sup>, i. e. 30 Aug. 1381, in the reign of Rich. II. The language and orthography accord perfectly well with this date, and the collection is consequently contemporary with our Roll, and was made chiefly, though

<sup>b</sup> It is *pissibus* again in the title to the Second Part.

<sup>i</sup> N<sup>o</sup> 7. 84. here N<sup>o</sup> 17. 35. 97.

<sup>k</sup> In the common calendars of our missals and breviaries, the latter saint is called *Adauctus*, but in the Kalend. Roman. of Joh. Fronto, Paris 1652, p. 126, he is written *Audactus*, as here; and see Martyrolog. Bedæ, p. 414.

not altogether, for the use of great tables, as appears from the *sturgeon*, and the great quantity of venison therein prescribed for.

As this MS is so often referred to in the annotations, glossary, and even in this preface, and is a compilation of the same date, on the same subject, and in the same language, it has been thought advisable to print it, and subjoin it to the Roll; and the rather, because it really furnishes a considerable enlargement on the subject, and exhibits many forms unnoticed in the Roll.

To conclude this tedious preliminary detail, though unquestionably a most necessary part of his duty, the Editor can scarcely forbear laughing at himself, when he reflects on his past labours, and recollects those lines of the poet Martial;

Turpe est difficiles habere nugas,

Et stultus labor est ineptiarum. II. 86.

and that possibly mesdames *Carter* and *Raffald*, with twenty others, might have far better acquitted themselves in the administration of this province, than he has done. He has this comfort and satisfaction, however, that he has done his best; and that some considerable names amongst the learned, Humelbergius, Torinus, Barthius, our countryman Dr. Lister, Almeloveen, and others, have bestowed no less pains in illustrating an author on the same subject, and scarcely of more importance, the *Pseudo-Apicius*.

## T H E

## F O R M E O F C U R Y .

... fome<sup>a</sup> of cury<sup>b</sup> was compiled of the chef Maist<sup>9</sup> Cok<sup>9</sup> of kyng Richard the Secunde kyng of .nglond<sup>c</sup> aftir the Conquest. the which was acoñted þ<sup>d</sup> best and ryallest vyand<sup>e</sup> of alle cste<sup>9</sup>. yng<sup>f</sup> and it was cõpiled by assent and

<sup>a</sup> This is a kind of Preamble to the Roll. A space is left for the initial word, intended to be afterwards written in red ink, and presumed to be *Dis*. *Fome*, the *lineola* over it being either casually omitted, or since obliterated, means *form*, written Fõme below, and in N<sup>o</sup> 195.

<sup>b</sup> Cury. Cookery. We have adopted it in the Title. V. Preface.

<sup>c</sup> ynglond. *E* was intended to be prefixed in red ink. Vide Note <sup>a</sup> and <sup>f</sup>.

<sup>d</sup> þ. This Saxon letter with the power of *th*, is used almost perpetually in our Roll and the Editor's Ms. Every one may not have adverted to it; but this character is the ground of our present abbreviations *þ* the, *þ* that, *þ* this, &c. the *y* in these cases being evidently only an altered and more modern way of writing *þ*.

<sup>e</sup> vyānd. This word is to be understood in the concrete, *quasi* vyander, a curious epicure, an *Apicius*. V. Preface.

<sup>f</sup> cste ynges. Christian kings. *K* being to be inserted afterwards (v. note <sup>a</sup> and <sup>c</sup>) in red ink. Chaucer, v. christen.

A

avyse-



avysement of Maisters and <sup>s</sup> phisik <sup>h</sup> and of philosophie  
 þat dwellid in his court. First it techiþ a man for to  
 make cōmune potages and cōmune meetis for howshold  
 as þey shold be made craftly and holsomly. Aftirward  
 it techiþ for to make curious potages & meet <sup>9</sup> and sotil-  
 tees <sup>i</sup> for alle manē of States bothe hye and lowe. And  
 the techyng of the fōme of making of potages & of meet <sup>9</sup>  
 bothe of flessh and of fissh. both <sup>k</sup> y sette here by  
 noumbre and by ordre. ffo þis little table here sewyng <sup>1</sup>  
 wole teche a man with oute taryyng to fynde what  
 meete <sup>þ</sup> hym lust for to have.

or <sup>m</sup> to make groñden benes. . . . .	I.
F or to make drawen benes. . . . .	II.
f or to make grewel forced. . . . .	III.
C aboches in potage. . . . .	IIII.
r apes in potage. . . . .	V.
E owt <sup>9</sup> of Flessh . . . . .	VI.

<sup>s</sup> and. Read *of*.

<sup>h</sup> Phisik. V. Preface.

<sup>i</sup> Sotiltees. Devices in paste, wax, and confectiōnary ware; re-  
 viving now, in some measure, in our grander deserts. V. Index.

<sup>k</sup> both. *Be*, or *are*. V. Index.

<sup>1</sup> sewing. Following; from the French. Hence our *ensue* writ-  
 ten formerly *ensew*. Skelton, p. 144; and *ensiew*, Ames Typ.  
 Ant. p. 9.

<sup>m</sup> F is omitted for the reason given in note <sup>a</sup>.

hebolas.

hebolas. . . . .	VII.
G <sup>9</sup> owrd in potage. . . . .	VIII.
r yse of Flefsh. . . . .	IX.
F unges. . . . .	X.
b urfen. . . . .	XI.
C orat. . . . .	XII.
n oubles. . . . .	XIII.
R oobroth. . . . .	XIII.
t redure. . . . .	XV.
M onchelet. . . . .	XVI.
b ukkenade. . . . .	XVII.
C onnat . . . . .	XVIII.
d repee. . . . .	XIX.
M awmenee. . . . .	XX.
e gurdouce. . . . .	XXI.
C apoñs in Coñcy. . . . .	XXII.
h aares in talbotes. . . . .	XXIII.
H aares in papdele. . . . .	XXIII.
c onnyng <sup>9</sup> in Cynee. . . . .	XXV.
C onnyng <sup>9</sup> in gravey. . . . .	XXVI.
*C hykens in gravey. . . . .	XXVII.
f ilet <sup>9</sup> in galyntyne. . . . .	XXVIII.
P igges in sawse sawge. . . . .	XXIX.
s awse madame. . . . .	XXX.
G ees ī hoggepot. . . . .	XXXI.
c arnel of pork . . . . .	XXXII.

C h i k e n s i n C a u d e l l . . . . .	xxxiii.
c h i k e n s i n h o c c h e e . . . . .	xxxiiii.
F o r t o b o y l e F e s ā n t , P a r t y c h e s } . . . .	xxx.v.
C a p o n s a n d C u r l e w e s . . . . .	
b l a n k m a n n g . . . . .	xxxvi.
B l a n k D e f f o r r e . . . . .	xxxvii.
m o r r e e . . . . .	xxxviii.
C h a r l e t . . . . .	xxxix.
c h a r l e t y f o r c e d . . . . .	xx.
C a w d e l f e r r y . . . . .	xx.
i u f s h e l l . . . . .	xx. I.
I u f s h e l l e n f o r c e d . . . . .	xx. II.
m o r t r e w s . . . . .	xx. III.
B l a n k m o r t r e w s . . . . .	xx. IV.
b r e w e t o f a l m o n y . . . . .	xx. V.
P e i o n s y f t e w e d . . . . .	xx. VI.
l o f e y n s . . . . .	xx. VII.
T a r t l e t . . . . .	xx. VIII.
p y n n o n a d e . . . . .	xx. IX.
R o f e e . . . . .	xx. X.
c o r m a r y e . . . . .	xx. XI.
N e w n o u m b l o f D e e r . . . . .	xx. XII.
n o t a . . . . .	xx. XIII.
N o t a . . . . .	xx. XIV.
i p y n e e . . . . .	xx. XV.

° N<sup>o</sup> II. is omitted.

C hyryfe . . . . .	xx. II. XVIII.
p ayn Fōndewe. . . . .	xx. II. XIX.
C rotoñ. . . . .	xx. III.
v yne grace. . . . .	xx. III. I.
F onnell. . . . .	xx. III. II.
d ouce ame. . . . .	xx. III. III.
C onnyng <sup>9</sup> in Cirypp. . . . .	xx. III. IIII.
l eche lumbard. . . . .	xx. III. V.
C onnyng <sup>9</sup> in clere broth. . . . .	xx. III. VI.
p ayn Ragon. . . . .	xx. III. VII.
L ete lard. . . . .	xx. III. VIII.
f urmente with porpeys. . . . .	xx. III. IX.
P errey of Pesōn. . . . .	xx. III. X.
p esōn of Almayn. . . . .	xx. III. XI.
C hiches. . . . .	xx. III. XII.
f renche owt. . . . .	xx. III. XIII.
M akke. . . . .	xx. III. XIII.
a quapat. . . . .	xx. III. XV.
S alat. . . . .	xx. III. XVI.
f enkel in fopp. . . . .	xx. III. XVII.
C lat. . . . .	xx. III. XVIII.
a ppulmoy. . . . .	xx. III. XIX.
S lete fopp. . . . .	xx. IIII.
l etelorye. . . . .	xx. IIII. I.
S owp <sup>9</sup> Dorry . . . . .	xx. IIII. II.
r apey. . . . .	xx. IIII. III.

S	ause Sarzyne. . . . .	xx. IIII. IIII.
c	reme of almand. <sup>9</sup> . . . . .	xx. IIII. V.
G	rewel of almand. <sup>9</sup> . . . . .	xx. IIII. VI.
c	awdel of almand mylk. <sup>9</sup> . . . . .	xx. IIII. VII.
I	owt of almand mylk. <sup>9</sup> . . . . .	xx. IIII. VIII.
f	ygey. . . . .	xx. IIII. IX.
P	ochee. . . . .	xx. IIII. X.
b	rewet of ayren. . . . .	xx. IIII. XI.
M	acrows. . . . .	xx. IIII. XII.
t	ostee. . . . .	xx. IIII. XIII.
G	yndawdry. . . . .	xx. IIII. XIII.
e	rbowle. . . . .	xx. IIII. XV.
R	efmolle. . . . .	xx. IIII. XVI.
v	yannde Cipre. . . . .	xx. IIII. XVII.
V	yañde Cipre of Samon. . . . .	xx. IIII. XVIII.
v	yañde Ryal. . . . .	xx. IIII. IX.
C	ompost. . . . .	C.
g	elee of Fyssh. . . . .	C. I.
G	elee of flessh. . . . .	C. II.
C	hyfanne. . . . .	C. III.
c.	ongur in sawce. . . . .	C. IIII.
R	ygh in sawce. . . . .	C. V.
m	akerel in sawce. . . . .	C. VI.
P	ykes in brassey. . . . .	C. VII.
p	orpeys in broth. . . . .	C. VIII.
B	allok broth. . . . .	C. IX.



e les in brewet. . . . .	C. X.
C awdel of Samōn. . . . .	C. XI.
p lays in Cynee. . . . .	C. XII.
F or to make Flaumpeyns. . . . .	C. XIII.
f or to make noumb <sup>9</sup> l in lent. . . . .	C. XIIIII.
F or to make Chawdōn for lent. . . . .	C. XV.
f urmente with porpays. . . . .	C. XVI.
F ylett <sup>9</sup> in galyntyne. . . . .	C. XVII.
v eel in buknade. . . . .	C. XVIII.
S ool <sup>9</sup> in Cyney. . . . .	C. IX.
t ench <sup>9</sup> in Cyney. . . . .	XX. VI.
O ysters in gravey. . . . .	XX. VI. I.
m uskels in brewet. . . . .	XX. VI. II.
O ysters in Cyney. . . . .	XX. VI. III.
c awdel of muskels. . . . .	XX. VI. IIII.
M ortrews of Fyssh. . . . .	XX. VI. V.
l aumpreys in galyntyne. . . . .	XX. VI. VI.
L aumproñs in galyntyne. . . . .	XX. VI. VII.
l ofyns in Fyfshe day. . . . .	XX. VI. VIII.
S owp <sup>9</sup> in galyntyne. . . . .	XX. VI. IX.
f obre sawse. . . . .	XX. VI. X.
C olde Brewet. . . . .	XX. VI. XI.
p eer <sup>9</sup> in confyt. . . . .	XX. VI. XII.
E gur douce of Fyssh. . . . .	XX. VI. XIII.
C old Brewet. . . . .	XX. VI. XIIIII.
P evorat for Veel and Venyson . . . . .	XX. VI. XV.

fawce

f awce blãnche for Capõs y fode. . . .	xx. VI. XVI.
S awce Noyre for Capons y rosted. . . .	xx. VI. XVII.
g alentyne. . . . .	xx. VI. XVIII.
G yngeñ. . . . .	xx. VI. XIX.
v erde sawse. . . . .	xx. VII.
S awce Noyre for malard. . . . .	xx. VII. I.
c awdel for Gees. . . . .	xx. VII. II.
C hawdōn for Swann. . . . .	xx. VII. III.
f awce Camelyne. . . . .	xx. VII. IIII.
L umbard Mustard. . . . .	xx. VII. V.
n ota. . . . .	xx. VII. VI.
N ota. . . . .	xx. VII. VII.
f rytō blãnched. . . . .	xx. VII. VIII.
F rytō of pasta <sup>9</sup> knak. . . . .	xx. VII. IX.
f rytō of mylke. . . . .	xx. VII. X.
f rytō of Erbes. . . . .	xx. VII. XI.
r aiflowls. . . . .	xx. VII. XII.
W hyte milat. . . . .	xx. VII. XIII.
c rustard <sup>9</sup> of flesch. . . . .	xx. VII. XIII.
M ylat <sup>9</sup> of Pork. . . . .	xx. VII. XV.
c rustard <sup>9</sup> of Fyssh. . . . .	xx. VII. XVI.
C rustard <sup>9</sup> of erbis on fyssh day. . . .	xx. VII. XVII.
l esh <sup>9</sup> fryed in lentōn. . . . .	xx. VII. XVIII.
W astels y farced. . . . .	xx. VII. XIX.
f awge y farced. . . . .	xx. VIII.
S awgeat . . . . .	xx. VIII. I.

cryspes.

c ryſpes. . . . .	xx. VIII. II.
C ryſpels. . . . .	xx VIII. III.
t artee. . . . .	xx. VIII. IIII.
T art in Ymbre day. . . . .	xx. VIII. V.
t art de Bry. . . . .	xx. VIII. VI.
T art de Brymlent. . . . .	xx. VIII. VII.
t art of Fleſh. . . . .	xx. VIII. VIII.
T artlet. . . . .	xx. VIII. IX.
t art of Fyſh. . . . .	xx. VIII. X.
S ambocade. . . . .	xx. VIII. XI.
e rbolat. . . . .	xx. VIII. XII.
N yſebek. . . . .	xx. VIII. XIII.
f or to make Pō Dorryes. & oſe hyng. . . . .	xx. VIII. XIII.
C otagr. . . . .	xx. VIII. XV.
h art rows. . . . .	xx. VIII. XVI.
P otews. . . . .	xx. VIII. XVII.
f achus. . . . .	xx. VIII. XVIII.
B urſews. . . . .	xx. VIII. XIX.
f pynoch y fryed. . . . .	xx. IX.
B enes y fryed. . . . .	xx. IX. I.
r uſſhews of Fruyt. . . . .	xx. IX. II.
D aryols. . . . .	xx. IX. III.
f laumpens. . . . .	xx. IX. IIII.
C hewet on fleſh day. . . . .	xx. V.
c hewet on fyſh day. . . . .	xx. IX. VI.
H aſtelet. . . . .	xx. XI. VII.

c omadoř.	xx.	
	IX.	VIII.
C <sup>9</sup> hařtlet.	xx.	
	IX.	IX.
f or to make twey pecys of Fleřshe	xx.	
to fařten to gydre.	IX.	X.
p ur fait y pocras.	xx.	
	IX.	XI.
F or to make blank mang̃.	xx.	
	IX.	XII.
f or to make Blank Defire.	xx.	
	IX.	XIII.
F or to make mawmoune.	xx.	
	IX.	XIII.
t he pety puānt.	xx.	
	IX.	XV.
A nd the pete puant.	xx.	
	IX.	XVI.

Explicit tabula.

For to make gronden Benes <sup>a</sup>.

I.

**T**AKE benes and dry hē ī a noſt <sup>b</sup> or in an Ovene  
and hulle hē wele and wyndewe <sup>c</sup> out þ̅ hulk  
and wayſhe hē clene ā do hē to ſeeþ in gode broth <sup>d</sup>  
ā ete hē w̅ Bacon.

For to make drawen Benes.

II.

Take benes and ſeeþ hē and grynde hem ī a mort <sup>e</sup>  
and drawe hem up <sup>f</sup> w̅ gode broth ā do Oynoñs in  
the broth grete mynced <sup>g</sup> ā do þ̅ to and colō it with  
Safrōñ and ſerve it forth.

<sup>a</sup> Grōnden Benes. Beans ground (y grōnd, as N<sup>o</sup> 27. 53. 105.)  
ſtrip of their hulls. This was a diſh of the poorer houſeholder,  
as alſo is 4 and 5, and ſome others.

<sup>b</sup> a noſt. An oſt, or kiln. Vide Gloſſ. *voce* Oſt.

<sup>c</sup> wyndewe. Winnow.

<sup>d</sup> gode broth. Prepared beforehand.

<sup>e</sup> mort. Mortar.

<sup>f</sup> drawen hem up. Mix them.

<sup>g</sup> grete mynced. Groſſly, not too ſmall.



For to make grewel forced <sup>h</sup>. III.

Take grewel and do to the fyre with gode flesch and seeþ it wel. take the lire <sup>i</sup> of Pork and grynd it smal <sup>k</sup> and drawe the grewel thurgh a Styno <sup>l</sup> and colo <sup>o</sup> it wiþ Safron and sue <sup>m</sup> forth.

Caboches <sup>n</sup> in Potage. IIII.

Take Caboch <sup>9</sup> and quart <sup>h</sup> hē and seeth hem in gode broth with Oynoñs y mynced and the whyte of Lekes y flyt and corue smale <sup>o</sup> and do <sup>p</sup> to safron ā salt and force it w powdō douce <sup>p</sup>.

Rapes <sup>q</sup> in Potage. V.

Take rapus and make hē clene and waifsh hē clene. quare hem <sup>r</sup>. pboile hē. take hem up. cast hem in a gode broth and seeþ hē. mynce Oynoñs and cast <sup>p</sup> to

<sup>h</sup> forced, farced, enriched with flesh. Vide Gloss.

<sup>i</sup> lire. Flesh.

<sup>k</sup> grynd it smal. Bruise or beat in a mortar.

<sup>l</sup> styno. Strainer.

<sup>m</sup> sue. Serve. Vide Gloss.

<sup>n</sup> Caboches. Probably cabbages.

<sup>o</sup> corue smale. Cut small. V. *i corue* in Gloss.

<sup>p</sup> powdō douce. Sweet aromatic powder. V. Pref.

<sup>q</sup> Rapes, or rapus. Turneps.

<sup>r</sup> quare hem. Cut them in *squares*, or small pieces. V. Gloss.

Safron

Safron and Salt and messe it forth with powd<sup>o</sup> douce.  
In the wise<sup>s</sup> make of Pasturnak<sup>t</sup> and skyrwat<sup>u</sup>.

Eowt<sup>9</sup> of Flesch. VI.

Take Borage. cool<sup>y</sup>. langdebef<sup>z</sup>. p<sup>s</sup>el<sup>a</sup>. bet<sup>9</sup>. orage<sup>b</sup>.  
auance<sup>c</sup>. violet<sup>d</sup>. saway<sup>e</sup>. and fenkel<sup>f</sup>. and whane  
þey both sode: presse hem wel smale. cast hem in gode  
broth ā seep hē. and sūe hem forth.

Hebolace<sup>g</sup>. VII.

Take Oynons and erbes and hewe hem small and  
do þ<sup>9</sup> to gode broth. and aray<sup>h</sup> it as þ<sup>u</sup> didest caboch<sup>9</sup>.

<sup>s</sup> in the wise, *i. e.* in the same manner. *Self* or *same*, seems to be  
casually omitted. Vide N<sup>o</sup> 11 and 122.

<sup>t</sup> Pasturnakes, for parsnips or carrots. V. Gloss.

<sup>u</sup> skyrwates, for skirrits or skirwicks.

<sup>x</sup> Eowtes. *Lowtes*, N<sup>o</sup> 88, where, in the process, it is *Rowtes*.  
Quære the meaning, as Roots does not apply to the matter of the  
Recipe. In N<sup>o</sup> 73 it is written *owtes*. <sup>y</sup> Cole, or colewort.

<sup>z</sup> Langdebef. Bugloss, buglossum sylvestre. These names all  
arise from a similitude to an ox's tongue. V. Ms. Ed. N<sup>o</sup> 43.

<sup>a</sup> P<sup>s</sup>erfel. Parsley.

<sup>b</sup> orage. Orach, *Atriplex*. Miller, Gard. Dict.

<sup>c</sup> auance. Fortè Avens. V. Avens, in Gloss.

<sup>d</sup> The leaves probably, and not the flower.

<sup>e</sup> Savory. <sup>f</sup> Fenkel. Fennil.

<sup>g</sup> Hebolace. Contents, Hebolas; for *Herbolas*, from the herbs  
used; or, if the first letter be omitted (see the Contents), *Che-*  
*bolas*, from the Chibols employed.

<sup>h</sup> aray. Dress, set it out.

If

If þey be in fyfsh day. make<sup>i</sup> on the same manē<sup>k</sup> with wať and oyle. and if it be not in Lent alye<sup>l</sup> it with zolkes of Eyren<sup>m</sup>. and dresse it forth and cast þ<sup>o</sup> to powdō<sup>o</sup> douce.

Gourdes in Potage. VIII.

Take young Gowrd<sup>o</sup> pare hem and kerue<sup>n</sup> hem on pecys. cast hem in gode broth. and do þ<sup>o</sup> to a gode ptye<sup>o</sup> of Oynoñs mynced. take Pork soden. grynd it and alye it þ<sup>o</sup> w<sup>o</sup> and wiþ zolkes of ayren. do þ<sup>o</sup> to safrōn and salt. and messe it forth with powdō<sup>o</sup> douce.

Ryse<sup>p</sup> of Flesh. IX.

Take Ryse and waishe hem clene. and do hē in erthen pot with gode broth and lat hem seeþ wel. afterward take Almañd mylke<sup>a</sup> and do þ<sup>o</sup> to. and colō<sup>o</sup> it wiþ safrōn ā salt. ā messe forth.

Funges<sup>r</sup>. X.

Take Funges and pare hem clene and dyce hem<sup>s</sup>. take leke and shred hym small and do hȳ to seeþ

<sup>i</sup> make. Drefs. Vide Gloss. <sup>k</sup> manē. manner.

<sup>l</sup> alye. Mix. V. Gloss. <sup>m</sup> Eyren. Eggs. V. Gloss.

<sup>n</sup> kerve. Cut. <sup>o</sup> p'tye. Party, i. e. quantity.

<sup>p</sup> Ryse. Rice. V. Gloss. <sup>a</sup> Almand mylke. V. Gloss.

<sup>r</sup> Funges. Mushrooms.

<sup>s</sup> dyce hem. Cut them in squares. Vide *quare* in Gloss.

in gode broth. col<sup>o</sup> it with safron and do <sup>9</sup>p inne  
powd<sup>o</sup> fort<sup>t</sup>.

Burfen<sup>u</sup>.

XI.

Take the whyte of Lek.<sup>9</sup> slype hem and shrede  
hem small. take Noumb<sup>l</sup><sup>9</sup><sup>x</sup> of swyne and pboyle hem  
in broth and wyne. take hym up and dresse h<sup>y</sup> and  
do the Leke in the broth. seeþ and do the Noumb<sup>l</sup><sup>9</sup>  
<sup>9</sup>p to make a Lyo<sup>9</sup><sup>y</sup> of brode blode and vynegre and  
do <sup>9</sup>p to Powd<sup>o</sup> fort seeþ Oynōns mynce hem and do  
<sup>9</sup>p to. the self wise make of Pigg<sup>9</sup>.

Corat<sup>z</sup>.

XII.

Take the Noumb<sup>l</sup><sup>9</sup> of Calf. Swyne. or of Shepe.  
pboyle hem and skerne hem to dyce<sup>a</sup>. cast hem in  
gode broth and do <sup>9</sup>p to erbes. grynde chyball<sup>9</sup><sup>b</sup>. smale  
y hewe. seeþ it tendre and lye it with zolkes of eyren.  
do <sup>9</sup>p to vious<sup>c</sup> safron powd<sup>o</sup> douce and salt. and sūe it  
forth.

<sup>t</sup> Powd<sup>o</sup> fort. Vide Preface.

<sup>u</sup> Burfen. Qu. the etymon.

<sup>x</sup> Nombres. Entrails. V. Gloss.

<sup>y</sup> Lyo', Lyour. A mixture. Vide *alye* in Gloss.

<sup>z</sup> Corat. Qu.

<sup>a</sup> kerve hem to dyce. V. *quare* in Gloss.

<sup>b</sup> Chyballes. Chibols, young onions. V. Gloss.

<sup>c</sup> v'ious. Verjuice.

Nombres.

## Noumbles.

XIII.

Take noumb<sup>l</sup> of Deer o<sup>9</sup><sup>d</sup> of o<sup>9</sup> beest pboile hem  
kerf hem to dyce. take the self broth or better. take  
brede and grynde with the broth. and temp it<sup>e</sup> up  
with a gode q̄ntite of vyneḡ and wyne. take the oynōns  
and pboyle hem. and mynce hem smale and do<sup>9</sup> p to.  
colō it with blode and do<sup>9</sup> p to powdō fort and salt  
and boyle it wele and sūe it fort<sup>f</sup>.

Roo<sup>z</sup> broth. XIII.

Take the lire of the Deer o<sup>9</sup> of the Roo pboile it  
on smale peces. seep it wel half in waṯ and half in  
wyne. take brede and bray it wiḡ the self broth and  
drawe blode<sup>9</sup> p to and lat it seeth to gedre w powdō  
fort of gynḡ o<sup>9</sup> of canett<sup>b</sup>. and macys<sup>i</sup>. with a grete  
porciō of vineḡ with Raysōns of Corānte<sup>k</sup>.

<sup>d</sup> o<sup>9</sup>. Other, i. e. or.

<sup>e</sup> temp it. Temper it, i. e. mix it.

<sup>f</sup> fort. Miswritten for *forth*. So again N<sup>o</sup> 31. 127.

<sup>z</sup> Roo. Roe. The Recipe in Mf. Ed. N<sup>o</sup> 53. is very different.

<sup>b</sup> Canett. Cinnamon.

<sup>i</sup> macys. Mace. V. Preface and Gloss.

<sup>k</sup> Raysōns of Corānte. Currants. V. Gloss.



Tredure<sup>1</sup>.

xv.

Take Brede and grate it. make a lyre<sup>m</sup> of rawe ayren and do <sup>9</sup>pto Safron and powd<sup>o</sup> douce. and lye it up<sup>n</sup> w<sup>t</sup> gode broth. and make it as a Cawdel. and do <sup>9</sup>pto a lytel vions.

Monchelet<sup>o</sup>.

xvi.

Take Veel <sup>9</sup>of Moton and smite it to gobett<sup>9</sup> seep it i gode broth. cast <sup>9</sup>pto erbes yhewe<sup>p</sup> gode wyne. and a qñtite of Oynons mynced. Powd<sup>o</sup> fort and Safron. and alye it w<sup>t</sup> ayren and vions. but lat not seep aft.

Bukkenade<sup>q</sup>.

xvii.

Take Henn<sup>r</sup> <sup>9</sup>of Conyng<sup>s</sup> <sup>9</sup>of Veel <sup>9</sup>of <sup>9</sup>Fleish <sup>a</sup> hewe hem to gobett<sup>9</sup> waifche it and hit well<sup>t</sup>. grynde

<sup>1</sup> Tredure. A Cawdle; but quære the etymon. The French *tres dure* does not seem to answer.

<sup>m</sup> lyre. Mixture.

<sup>n</sup> lye it up. Mix it.

<sup>o</sup> Monchelet. *Monchelet*, Contents.

<sup>p</sup> y hewe. Shred.

<sup>q</sup> Bukkenade. Vide N<sup>o</sup> 118. qu.

<sup>r</sup> Hennes; including, I suppose, chicken and pullets.

<sup>s</sup> Conynges. Coneys, Rabbits.

<sup>t</sup> hit well. This makes no sense, unless *hit* signifies smite or beat.

C

Almand

Almand<sup>9</sup> unblānched. and drawe hem up w<sup>t</sup> þ<sup>e</sup> broth  
cast þ<sup>e</sup> iune raysons of Coraunce. sug. Powd<sup>9</sup> gyng<sup>9</sup>  
erbes ystewed in grees<sup>u</sup>. Oynōns and Salt. If it is  
to to<sup>x</sup> thynne. alye it up w<sup>t</sup> flo<sup>9</sup> of ryse op<sup>9</sup> with op<sup>9</sup>  
thyng and colō it with Safrōn.

Connat<sup>9</sup> y.

XVIII.

Take Connes and pare hē. pyke out the best and  
do hem in a pot of erthe. do þto whyte grece þ<sup>e</sup> he  
stewe þ<sup>e</sup> inne. and lye hem up with hony clarified and  
with rawe zolk<sup>9</sup> and with a lytell almand mylke and  
do þinne powd<sup>9</sup> fort and Safron. and loke þat it be  
yleefshed<sup>a</sup>.

Drepee<sup>b</sup>.

XIX.

Take blanched Almand<sup>9</sup> grynde hem and temp hē  
up with gode broth take Oynōns a grete qñute pboyle  
hē and frye hē and do þto. take smale brydd<sup>c</sup> pboyle  
hē and do þto Pellydore<sup>d</sup> and salt. and a lytel grece.

<sup>u</sup> Grees. Fat, lard, grece. N<sup>o</sup> 19.

<sup>x</sup> to to. So again, N<sup>o</sup> 124. To is *too*, v. Gloss. And *too* is  
found doubled in this manner in *Mirroure for Magistrates*, p. 277.  
371, and other authors.

<sup>y</sup> Connat seems to be a kind of marmalade of connes, or quinces,  
from Fr. *Coing*. Chaucer, v. Coines. Written Quces N<sup>o</sup> 30.

<sup>z</sup> Yolkēs, i. e. of Eggs.

<sup>a</sup> yleafshed. V. Gloss.

<sup>b</sup> Drepee. Qu.

<sup>c</sup> Bryddes. Birds. *Per metatbesin*; v. R. in *Indice*.

<sup>d</sup> Pellydore. Perhaps *pellitory*. *Pelctour*, 104.

Maw-

Mawmenec<sup>c</sup>.

xx.

Take a pottel of wyne greke. and ii. poñde of sug take and clarifye the sug with a qñtite of wyne ā drawe it thurgh a stȳnō in to a pot of erthe take flo of Canell<sup>f</sup>. and medle<sup>g</sup> with sū of the wyne ā cast to gydre. take pyñ<sup>h</sup> with Dat and frye hē a litell ī grece oþ in oyle and cast hē to gydre. take clowes<sup>i</sup> ā flo of canel hool<sup>k</sup> and cast þto. take powdō gyng. canel. clow. colō it with sāndres a lytel yf hit be nede cast salt þto. and lat it seeþ warly<sup>l</sup> with a slowe fyre and not to thyk<sup>m</sup>, take brawn<sup>n</sup> of Capōns yteyfed<sup>o</sup>. oþ of Fesānt teyfed small and cast þto.

<sup>c</sup> Vide N<sup>o</sup> 194, where it is called *Mawmenny*.

<sup>f</sup> Flour of Canell. Powder of Cinamon.

<sup>g</sup> medle. Mix.

<sup>h</sup> pyñes. A nut, or fruit. Vide Gloss.

<sup>i</sup> clowes. Cloves.

<sup>k</sup> hool. Whole. How can it be the flour, or powder, if whole?

Quære, *flower* of cand for *mace*.

<sup>l</sup> warly. Warily, gently.

<sup>m</sup> not to thyk. So as to be too thick; or perhaps, *not to thicken*.

<sup>n</sup> brawn. Fleshy part. Few Capons are cut now except about Darking in Surry; they have been excluded by the turkey, a more magnificent, but perhaps not a better fowl.

<sup>o</sup> yteyfed, or *teyfed*, as afterwards. Pulled in pieces by the fingers, called *teezing* N<sup>o</sup> 36. This is done now with flesh of turkeys, and thought better than mincing. Vide Junius, voce *Tease*.

Egurdouce <sup>p.</sup>

xxi.

Take Conyng<sup>9</sup> or Kydde and smyte hem on pecys rawe. and frye hem in white grece. take raysons of Coraunce and fry hē take oynoñs pboile hem and hewe hem small and fry hem. take rede wyne sug<sup>9</sup> w<sup>9</sup> powd<sup>9</sup> of pep. of gyng of canel. salt. and cast pto. and lat it seep with a gode qñtite of white grece ā sūe it forth.

Capon̄s in Coñcȳ<sup>9</sup>

xxii.

Take Capons and rost hem right hoot þat þey be not half y nouh<sup>9</sup> and hewe hem to gobett and cast hem ī a pot, do pto clene broth, seep hem þ<sup>9</sup> þey be tendre. take brede and þ<sup>9</sup> self broth and drawe it up yfer<sup>r</sup>, take strong Powd<sup>9</sup> and Safron and Salt and cast pto. take ayren and seep hem harde. take out the zolk<sup>9</sup> and hewe the whyte þinne, take the Pot fro þ<sup>9</sup> fyre and cast the whyte þinne. messe the dissh<sup>9</sup> þwith and lay the zolkes hool and flo it with clow<sup>9</sup>.

<sup>p</sup> Egurdouce. The term expresse<sup>s</sup> *piccante dolce*, a mixture of sour and sweet; but there is nothing of the former in the composition. Vide Gloss.

<sup>9</sup> Concoys seems to be a kind of known sauce. V. Gloss.

<sup>r</sup> yfere. Together.

Hares <sup>s</sup> in Talbotes <sup>t</sup>.      xxiii.

Take Hares and hewe hem to gobett<sup>9</sup> and seeþ hē  
 w<sup>r</sup> þe blode unwaifshed in broth. and whan þey both  
 y nouh<sup>r</sup> cast hem in colde wať. pyke and waifshe hē  
 clene. cole<sup>u</sup> the broth and drawe it thurgh a stýn<sup>9</sup>.  
 take oþ<sup>9</sup> blode and cast in boylyng wať seeþ it and  
 drawe it thurgh a stýn<sup>9</sup>. take Almānd<sup>9</sup> unblañched.  
 waifshe hem and grynde hem and temp<sup>r</sup> it up with  
 the self broth. cast al in a pot. tak oynoñs and pboile  
 hē smyte hem small and cast hem in to þis Pot. cast  
 þinne Powdō<sup>9</sup> fort. vyneġ<sup>9</sup> ā salt.

Hares in Papdele <sup>x</sup>.      xxiiii.

Take Hares pboile hem in gode broth. cole the  
 broth and waifshe the fleyfsh. cast azeyn<sup>y</sup> to gydre.  
 take obleys<sup>z</sup> oþ<sup>9</sup> wafrōus<sup>a</sup> in stede of lozeyns<sup>b</sup>. and  
 cowche<sup>c</sup> in dyfshes. take powdō<sup>9</sup> douce and lay on salt  
 the brōth and lay onoward<sup>d</sup> ā messe forth.

<sup>s</sup> Haares, Contents. So again, N<sup>o</sup> 24.

<sup>t</sup> Talbotes. Ms. Ed. N<sup>o</sup> 9, *Talbotays*.

<sup>u</sup> Cole. Cool.      <sup>x</sup> Papdele. Qu.      <sup>y</sup> azeyn. Again.

<sup>z</sup> obleys, called *oblatae*; for which see Hearne ad Lib. Nig. I. p. 344. A kind of Wafer, otherwise called *Nebulae*; and is the French *oublie*, *oble*. Leland, Collect. IV. p. 190. 327.

<sup>a</sup> wafrōns. Wafers.

<sup>b</sup> lozeyns. Vide Gloss.

<sup>c</sup> cowche. Lay.

<sup>d</sup> onoward. Upon it.



Connyng<sup>9</sup> in Cynee<sup>c</sup> xxv.

Take Connyng<sup>9</sup> and smyte hem on peces. and seeþ hem in gode broth. mynce Oynōns and seeþ hē in grece and in gode broth do þto<sup>9</sup>. drawe a lyre of brede. blode. vyneg and broth do þto with powdō fort.

Connyng<sup>9</sup> in Grauey. xxvi.

Take Connyng<sup>9</sup> smyte hem to pecys. pboile hem and drawe hem with a gode broth with almand<sup>9</sup> blanchēd and brayed. do þinne<sup>9</sup> sug<sup>9</sup> and powdō<sup>9</sup> gyng<sup>9</sup> and boyle it and the flesch þwith. flo it w sug<sup>9</sup> ā w powdō<sup>9</sup> gyng<sup>9</sup> ā sūe forth.

Chyken<sup>s</sup> in Gravey. xxvii.

Take Chyken<sup>s</sup> and sūe in the same mañe and sūe forth.

Fylett<sup>9</sup> f of Galyntyne<sup>g</sup>. xxviii.

Take fylett<sup>9</sup> of Pork and rost hem half ynowh smyte hem on pecys. drawe a lyō<sup>9</sup> of brede and blode. and broth and Vineg<sup>9</sup>. and do þinne<sup>9</sup>. seeþ it wele. and do þinne<sup>9</sup> powdō ā salt ā messe it forth.

<sup>c</sup> Cynee. Vide Gloss.

<sup>f</sup> Fylettes. Filets.

<sup>g</sup> of Galyntyne. In Galyntyne. Contents, *rectus*. As for *Galyentine*, see the Gloss.

Pygg<sup>9</sup> in sawse Sawge<sup>h</sup>. xxix.

Take Pigg<sup>9</sup> yfkaldid and quar<sup>t</sup> hē and seeþ hem in wa<sup>t</sup> and salt, take hem and lat hem kele<sup>i</sup>. take p<sup>s</sup>el sawge. and grynde it with brede and zolkes of ayre<sup>n</sup> harde yfode. temp<sup>t</sup> it up with vyneg<sup>9</sup> sū what thyk. and lay the Pygg<sup>9</sup> in a vessell. and the fewe onoward and sūe it forth.

Sawse madame. xxx.

Take sawge. p<sup>s</sup>el. ysope. and saūay. q<sup>n</sup>ces. and peer<sup>h</sup>, garlek and Grapes. and fylle the gees þerwith. and sowe the hole þat no grece come out. and roost hem wel. and kepe the grece þ<sup>t</sup> fallith þ<sup>o</sup>f. take galyntyne and grece and do in a possynet, whan the gees both rosted ynouh. take ā smyte hem on pecys. and þat tat<sup>l</sup> is withinne and do it in a possynet and put þinne wyne if it be to thyk. do þ<sup>t</sup>o powd<sup>o</sup> of galyngale. powd<sup>o</sup> dounce and salt and boyle the sawse and dresse þ<sup>t</sup> Gees ī disshes ā lay þ<sup>t</sup> sowe onoward.

<sup>h</sup> Sawge. Sage. As several of them are to be used, these pigs must have been small.

<sup>i</sup> kele. Cool.

<sup>k</sup> Peares. Pears.

<sup>l</sup> that tat, i. e. that that. Vide Gloss.

Gees

Gees in hoggepot <sup>m</sup>. xxxi.

Take Gees and smyte hem on pecys. cast hem in a Pot do þ<sup>9</sup>to half wyne and half wat. and do þ<sup>9</sup>to a gode qñtite of Oynōns and erbest. Set it ouē the fyre and couē <sup>n</sup> it fast. make a lay<sup>o</sup> of brede and blode ā lay it þ<sup>9</sup>with. do þ<sup>9</sup>to powd<sup>o</sup> fort and sūe it fort.

## Carnel ° of Pork. xxxii.

Take the brawn of Swyne. pboile it and grynde it smale and alay it up with zolkes of ayren. fet it ouē <sup>p</sup> the fyre with white Grece and lat it not seep to fast. do þ<sup>9</sup>inne Safrōn ā powd<sup>o</sup> fort and messe it forth. and cast þ<sup>9</sup>inne powd<sup>o</sup> douce. and sūe it forth.

Chyken<sup>s</sup> <sup>a</sup> in Cawdel. xxxiii.

Take Chikeñs and boile hem in gode broth and ramme<sup>r</sup> hem up. þenne take zolk of ayren ā þe broth and alye it togedre. do þ<sup>9</sup>to powd<sup>o</sup> of gyng<sup>9</sup> and sug<sup>9</sup> ynowh safrōn and salt. and set it ouē the fyre withoute boyllyng. and sūe the Chyken<sup>s</sup> hole<sup>s</sup> <sup>o</sup>þ ybroke and lay þ<sup>c</sup> fowe onoward.

<sup>m</sup> Hoggepot. Hodge-podge. *Ochepot*. Ms. Ed. N° 22. French. *Hochepot*. Cotgrave. See Junii Etym. v. *Hotch-potch*.

<sup>n</sup> couē. Cover. ° Carnel, perhaps *Charnel*, from Fr. *Chaire*.

<sup>p</sup> ouē. Over. So again, N° 33.

<sup>a</sup> Chikens. Contents. So again in the next Recipe.

<sup>r</sup> ramme. Qu. press them close together. <sup>s</sup> hole. Whole.

Chyken<sup>s</sup> in hocchee<sup>t</sup>. xxxiiii.

Take Chyken<sup>s</sup> and scald hem. take p<sup>9</sup>sel and sawge withoute eny o<sup>9</sup>pe erbes. take garlec ā grap<sup>9</sup> and stoppe the Chike<sup>n</sup>s ful and seeþ hem in gode broth. so þat þey may esely be boyled þ<sup>9</sup>inne. messe hē ā cast þ<sup>9</sup>to powdō<sup>9</sup> dowce.

For to boile Fesant<sup>9</sup>. Ptruch<sup>9</sup>. Capons and Curlew<sup>9</sup>.

xxxv.

Take gode broth and do þ<sup>9</sup>to the Fowle. and do þ<sup>9</sup>to hool pep<sup>9</sup> and flo<sup>9</sup> of canel a gode q<sup>n</sup>tite and lat hem seeþ þ<sup>9</sup>with. and messe it forth. and þ<sup>9</sup> cast þ<sup>9</sup>on Podō<sup>9</sup> dowce.

Blank Māng<sup>u</sup>. xxxvi.

Take Capon<sup>s</sup> and seeþ hem, þ<sup>9</sup>enne take hem up. take Almand<sup>9</sup> bla<sup>n</sup>ched. grynd hē and alay hē up with the same broth. cast the mylk in a pot. waifshe rys and do þ<sup>9</sup>to and lat it seeþ. þ<sup>9</sup>anne take brawn of Capon<sup>s</sup> teere it small and do þ<sup>9</sup>to. take white grece sug<sup>9</sup> and salt and cast þ<sup>9</sup>inne. lat it seeþ. þ<sup>9</sup>enne messe it

<sup>t</sup> Hocchee. This does not at all answer to the French *Hachis*, or our *Hash*; therefore qu.

<sup>u</sup> Blank Māng. Very different from ours. Vide Gloss.

forth and florish it with aneys in confyt rede o<sup>9</sup> whyt.  
and with Almand<sup>9</sup> fryed in oyle. and sue it forth.

Blank Defforre \*. xxxvii.

Take Almand<sup>9</sup> blānched, grynde hem and temp hem  
up with whyte wyne, on fleish day with broth. and  
cast pinne flo<sup>9</sup> of Rys. o<sup>9</sup> amydon<sup>9</sup>, and lye it p<sup>9</sup>with.  
take brawn of Capons ygro<sup>9</sup>nd. take sug<sup>9</sup> and salt and  
cast p<sup>9</sup>to and florish it with aneys whyte. take a vessel  
yholes<sup>2</sup> and put in safron, and sue it forth.

Morree<sup>2</sup>. xxxviii.

Take Almand<sup>9</sup> blānched. waish<sup>9</sup> hem. grynde hem.  
and temp hem up with rede wyne, and alye hem w<sup>9</sup>  
flo<sup>9</sup> of Rys. do p<sup>9</sup>to Pyn yfryed. and col<sup>9</sup> it with sandr.  
do p<sup>9</sup>to powd<sup>9</sup> fort and powd<sup>9</sup> douce and salt. messe it  
forth and flo<sup>9</sup> it<sup>b</sup> with aneys confyt whyte.

\* Blank Defforre. V. Gloss.

<sup>9</sup> Amydon. "Fine wheat flour steeped in water, strained and let  
"stand to settle, then drained and dried in the sun; used for bread  
"or in broths." Cotgrave. Used in N<sup>o</sup> 68 for colouring white.

<sup>2</sup> yholes. Quere.

<sup>a</sup> Morree. Mf. Ed. 37. murrey. Ibid. II. 26. morrey; probably  
from the mulberries used therein.

<sup>b</sup> flo it. Flourish it.



Charlet <sup>c</sup>.

xxxix.

Take Pork and seeþ it wel. hewe it smale. cast it in a panne. breke ayreñ and do þto and fwyng<sup>d</sup> it wel togyder. do þto Cowe mylke and Safron and boile it togyd. salt it & messe it forth.

## Charlet yforced.

xx.  
ii.

Take mylke and seeþ it, and fwyng þwith zolkes of Ayreñ and do þto. and powdō of gyng sug. and Safron and cast þto. take the Charlet out of the broth and messe it ī dyfshes, lay the fewe onoward. flo it with powdō douce. and sūe it forth.

Cawdel ferry <sup>e</sup>.xx  
ii. i.

Take flo of Payndemayn <sup>f</sup> and gode wyne. and drawe it togydre. do þto a grete qñtite of Sug cypre. or hony clarified. and do þto safron. boile it. and whan it is boiled, alye it up with zolkes of ayreñ. and do þto salt and messe it forth. and lay þon sug and powdō gyng.

<sup>c</sup> Charlet; probably from the French, *chair*. Qu. Minced Meat, and the next article, Forced Meat.

<sup>d</sup> fwyng. Shake, mix.

<sup>e</sup> ferry. Quære. We have *Carpe in Ferry*, *Lel. Coll. VI. p. 21.*

<sup>f</sup> Payndemayn. White bread. Chaucer.

Jufshell <sup>g</sup>.XX  
II. III.

Take brede ygrated and ayren̄ and ſwyng it to-  
gydre. do <sup>9</sup>pto fafron̄, ſawge. and ſalt. & caſt broth.  
<sup>9</sup>pto. boile it & meſſe it forth.

Jufshell enforced <sup>h</sup>.XX  
II. IIII.

Take and do <sup>9</sup>pto as to charlet yforced. and ſue it  
forth.

Mortrews <sup>i</sup>.XX  
II. V.

Take henn <sup>9</sup> and Pork and ſcep hem togȳd. take  
the lyre of Henn <sup>9</sup> and of the Pork, and hewe it ſmall  
and gnde <sup>i</sup> it all to douſt <sup>k</sup>. take brede yg̃ted and do  
<sup>9</sup>pto, and temp it with the ſelf broth and alye it with  
zolk <sup>9</sup> of ayren̄, and caſt <sup>9</sup>pon powdō fort, boile it and

<sup>g</sup> Jufshell. See alſo next number. *Juffell*, Mf. Ed. 21, where  
the Recipe is much the ſame. Lat. *Jufcellum*, which occurs in the  
old ſcholiaſt on Juvenal iv. 23; and in Apicius, v. 3. Vide Du  
Frefne, v. *Juffellum* and *Jufcellum*, where the compoſition conſiſts  
of *vinum*, *ova*, and *ſagittaria*, very different from this. Faber in  
Theſauro cites *Jufcellum Gallinæ* from Theod. Prifcianus.

N. B. N<sup>o</sup> XX. II. is omitted both here and in the Contents.

<sup>h</sup> Jufshell enforced. As the *Charlet yforced* here referred to was  
made of pork, compare N<sup>o</sup> 40 with N<sup>o</sup> 39. So in Theod. Prifcian  
we have *Juffellum Gallinæ*.

<sup>i</sup> Mortrews. Vide Gloſſ.

<sup>k</sup> douſt. Duſt, powder.

do þin powdō of gyng<sup>9</sup> fug. safrōn and salt. and loke  
þ it be stondyng<sup>1</sup>, and flo it with powdō<sup>9</sup> gyng<sup>9</sup>.

## Mortrews blank.

xx  
II. VI.

Take Pork and Henn<sup>9</sup> and seeþ hem as to fore. bray  
almand<sup>9</sup> blañched, and temp hem up with the self broth.  
and alye the fleish with the mylke and white flo of  
Rys. and boile it. & do þin powdō of gyng<sup>9</sup> fugar and  
look þat it be stondyng.

Brewet of Almony<sup>m</sup>.xx  
II. VII.

Take Conyng<sup>9</sup> or kidd<sup>9</sup> and hewe hem small on  
moscels<sup>n</sup> oþ on pecys. þboile hem w the same broth,  
drawe an almande mylke and do the fleish þwith, cast  
þto powdō galyngale & of gyng<sup>9</sup> with flo of Rys. and  
colō it wiþ alkenet. boile it, salt it. & messe it forth  
with fug<sup>9</sup> and powdō<sup>9</sup> douce.

## Peiōns ° ystewed.

xx  
II. VIII.

Take peions and stop hem with garlec ypylled and  
with gode erbes ihewe. and do hem in an erthen pot.

<sup>1</sup> stondyng. Stiff, thick.

<sup>m</sup> Almony. Almaine, or Germany. *Almany*. Fox, part I. p.  
239. *Alamanic*. Chron. Sax. p. 242. V. ad N° 71.

<sup>n</sup> moscels. Morsels.

° Peiōns, Pejons, i. e. Pigeons. *j* is never written here in the  
middle of a word.

cast

cast þ<sup>o</sup>to gode broth and whyte grece. Powd<sup>o</sup> fort.  
 fafrōn vions & salt.

Loseyns<sup>r</sup>.

xx  
 II. IX.

Take gode broth and do ī an erthen pot, take flō  
 of payndemayn and make þ<sup>o</sup>f past with wa<sup>t</sup>. and make  
 þ<sup>o</sup>f thynne foyles as pap<sup>a</sup> with a roller, drye it harde  
 and seep it ī broth take Chese ruayn<sup>r</sup> grated and lay  
 it in dissh<sup>o</sup> with powd<sup>o</sup> douce. and lay þ<sup>o</sup>n loseyns  
 ifode as hoole as þou mizt<sup>s</sup>. and above powd<sup>o</sup> and  
 chese, and so twyse or thryse, & sūe it forth.

Tarlett<sup>o</sup>.

xx  
 II. X.

Take pork yfode and grynde it small with fafrōn,  
 medle it with ayren<sup>e</sup> and raisons of coraunce and pow-  
 d<sup>o</sup> fort and salt. and make a foile of dowh<sup>z</sup><sup>u</sup> and  
 close the fars<sup>x</sup> þ<sup>o</sup>pinne. cast þ<sup>o</sup> Tartlet<sup>o</sup> ī a Panne with  
 faire wa<sup>t</sup> boillyng and salt, take of the clene Flessh  
 withoute ayren<sup>e</sup> & boile it ī gode broth. cast þ<sup>o</sup>to powd<sup>o</sup>

<sup>p</sup> Loseyns. Vide in Gloss.

<sup>a</sup> foyles as pap. *Leaves of paste as thin as paper.*

<sup>r</sup> Chese ruyan. 166. Vide Gloss.

<sup>s</sup> mizt. Might, i. e. can.

<sup>t</sup> Tarlettes. *Tartletes*, in the process.

<sup>u</sup> foile of dowh<sup>z</sup>, or dowght. A leaf of paste.

<sup>x</sup> fars. Forced-meat.

douce

douce and salt, and messe the tartlet<sup>9</sup> i dish<sup>9</sup> & helde ⁊  
the fewe þonne.

Pynnonade<sup>z</sup>.

xx  
II. XI.

Take Almand<sup>9</sup> iblañched and drawe hem sūdell  
thicke<sup>a</sup> with gode broth op<sup>9</sup> with waŕ and set on the  
fire and seep it, cast þto zolk of ayren ydrawe. take  
Pyn<sup>9</sup> yfryed i oyle oper in grece and þto white Powd<sup>9</sup>  
douce, sug<sup>9</sup> and salt. & col<sup>9</sup> it wiþ alkenet a lytel.

Rotee<sup>b</sup>.

xx  
II. XII.

Take thyk mylke as to fore welled<sup>c</sup>. cast þto sug<sup>9</sup>  
a gode porciōn pyn<sup>9</sup>. Dates ymynced. canel. & powd<sup>9</sup>  
gyng and seep it, and alye it with flōs of white Rosis,  
and flō of rys, cole it, salt it & messe it forth. If  
þ<sup>u</sup> wilt in stede of Almañde mylke, take swete crem<sup>9</sup>  
of kyne.

Cormarye<sup>d</sup>.

xx  
II. XIII.

Take Colyandre<sup>e</sup>, Caraway smale groñden, Powd<sup>9</sup>  
of Pep and garlec ygroñde i rede wyne, medle alle

⁊ helde. Cast.

<sup>z</sup> Pynnonade. So named from the *Pynes* therein used.

<sup>a</sup> sūdell thicke. Somewhat thick, thickish.

<sup>b</sup> Rotee. From the white roles therein mentioned. See N<sup>o</sup> 41.  
in Mf. Ed. but N<sup>o</sup> 47 there is totally different.

<sup>c</sup> welled, f. *wiled*; directed.

<sup>d</sup> Cormarye. Quære.

<sup>e</sup> Colyandre. Coriander.



piſe<sup>f</sup> togȳd and ſalt it, take loyn<sup>9</sup> of Pork rawe and  
fle of the ſkyn, and pryk it wel with a knyfe and lay  
it in the ſawfe, rooſt<sup>9</sup> þoſ<sup>9</sup> what þ<sup>u</sup> wilt, & kepe þat þ<sup>t</sup>  
fallith þfro ī the roſting and ſeeþ it in a poſſynet with  
faire broth, & ſūe it forth with þ<sup>e</sup> rooſt anoon<sup>g</sup>.

Newe Nouble<sup>9</sup> of Deer. xx  
II. XIII.

Take noumbles and waifſhe hem clene with waſ  
and ſalt and pboile hē ī waſ. take hē up ā dyce hē.  
do w hē as w oop<sup>9</sup> noumbles.

Nota. xx  
II. XV.

The Loyne of the Pork, is fro the hippe boon to  
the hede.

Nota. xx  
II. XVI.

The fylet<sup>9</sup> both two, that both take oute of the  
Peſtels<sup>i</sup>.

Spynee<sup>k</sup>. xx  
II. XVII.

Take and make gode thik Almānd mylke as tofore.  
and do þin<sup>9</sup> of flo<sup>9</sup> of hawthorn<sup>l</sup>. and make it as a roſe.  
& ſūe it forth.

<sup>f</sup> piſe. Theſe. g anoon. Immediately.

<sup>h</sup> Peſtels. Legs.

<sup>i</sup> Spynee. As made of Haws, the berries of Spines, or Hawthorns.

<sup>k</sup> Hawthern. Hawthorn.

Chyryse<sup>1</sup>.xx.  
II. XVIII.

Take Almand<sup>9</sup> unblanched, waifshe hem, grynde hem, drawe hem up with gode broth. do <sup>9</sup>pto thridde part of chyryse. <sup>9</sup>p ston. take oute and grynde hem smale, make a lay<sup>9</sup> of gode brede ā powd<sup>9</sup> and salt and do <sup>9</sup>pto. col<sup>9</sup> it with sand<sup>9</sup> so that it may be stondyng, and florish it with aneys and with chewe-ryes, and strawe <sup>9</sup>puppon and sūe it forth.

Payn Fondew<sup>m</sup>.xx.  
II. XIX.

Take brede and frye it in grece o<sup>9</sup>p in oyle, take it and lay it in rede wyne. grynde it w<sup>9</sup> raiso<sup>n</sup>s take hony and do it in a pot and cast <sup>9</sup>pinne gleyr<sup>n</sup> of ayren wip a litel wa<sup>t</sup> and bete it wele togider with a sklyse<sup>o</sup>. set it ou<sup>e</sup> the fir and boile it. and whan the hatte<sup>p</sup> arisith to goon<sup>t</sup> ou<sup>e</sup>. take it ad<sup>o</sup>n and kele it, and whan it is <sup>9</sup>p clarified. do it to the o<sup>9</sup>p with sug<sup>9</sup> and spices.

<sup>1</sup> Chyryse: *Cbiryse* in the process. *Cheriseye*. Ms. Ed. II. 18. *Cbiryes* there are cherries. And this dish is evidently made of Cherries, which probably were chiefly imported at this time from Flanders, though they have a Saxon name, cȳnre.

<sup>m</sup> fōndewe. Contents. It seems to mean *dissolved*. V. *found* in Gloss.

<sup>n</sup> gleyres. Whites.

<sup>o</sup> Sklyse. Slices.

<sup>p</sup> hatte. Seems to mean *bubbling* or *wallop*.

<sup>t</sup> goon. Go.

E

salt

salt it and loke it be stondyng, florish it with white coliañdre in confyt.

Croton<sup>r</sup>.

xx.  
III.

Take the offal of Capoñs o<sup>9</sup>p of o<sup>9</sup>pe bridd<sup>9</sup>. make hē clene and pboile hem. take hem up and dyce hem. take swete cowe mylke and cast p<sup>9</sup>inne. and lat it boile. take Payndemayn<sup>s</sup> and of p<sup>9</sup> self mylke and drawe thurgh a cloth and cast it in a pot and lat it seep, take ayren yfode. hewe the white and cast p<sup>9</sup>to, and alye the fewe with zolkes of ayren rawe. colo<sup>9</sup> it with safron. take the zolkes and fry hem and florish hem p<sup>9</sup>with and with powdō<sup>9</sup> douce.

Vyne grace<sup>r</sup>.

xx.  
III. I.

Take smale fylett<sup>9</sup> of Pork and rost hem half and fynyte hem to gobett<sup>9</sup> and do hem in wyne ā Vyne<sup>9</sup>g and Oynoñs ymynced and stewe it yfere do p<sup>9</sup>to gode powdōs ā salt. ā sūe it forth.

<sup>r</sup> Crotōn. Ms. Ed. 24. has *Craytōn*, but a different dish.

<sup>s</sup> Payndemayn. Whitebread. V. ad N<sup>o</sup> 41.

<sup>r</sup> Vyne Grace. Named probably from *grees*, wild swine, and the mode of dressing in *wine*. V. Gloss. voce *Vyne grace*.

Fonnell<sup>u</sup>.xx.  
III. II.

Take Almand<sup>9</sup> unblāched. grynde hem and drawe hem up with gode broth. take a lombe<sup>x</sup> or a kidde and half rost hȳ. or the þridde<sup>y</sup> part, smyte hym ī gobet<sup>9</sup> and cast hym to the mylke. take smale bridd<sup>9</sup> yfasted and ystyned<sup>z</sup>. and do þto sug<sup>j</sup>, powdō of canell and salt, take zolkes of ayreñ harde ysode and cleene<sup>a</sup> a two and ypanced<sup>b</sup> with flo<sup>j</sup> of canell and florish<sup>j</sup> þ fewe above. take alkenet fryed and yfōndred<sup>c</sup> and droppe above with a seþ<sup>d</sup> and messe it forth.

Douce ame<sup>e</sup>.xx.  
III. III.

Take gode Cowe mylke and do it in a pot. take pſel. sawge. ysope. saūay and oop<sup>9</sup> gode herbes. hewe hem and do hem in the mylke and seep hem. take capoñs half yrosted and smyte hem on pecys and do þto pyn<sup>9</sup> and hony clarified, salt it and colō it with safroñ ā sūe it forth.

<sup>u</sup> Fonnell. Nothing in the recipe leads to the etymon of this multifarious dish.

<sup>x</sup> Lombe. Lamb.

<sup>y</sup> thridde. Third, per metathesin.

<sup>z</sup> yfasted and ystyned.

<sup>a</sup> cleue. cloven.

<sup>b</sup> ypanced. pounced.

<sup>c</sup> yfōndred. melted, dissolved.

<sup>d</sup> seþ. feather.

<sup>e</sup> Douce Ame. *Quasi*, a delicious dish. V. Blank Desire in Gloss. Titles of this tissue occur in Apicius. See Humelberg. p. 2.

Connyng<sup>9</sup> in Cyrip<sup>f</sup>.xx.  
III. IIII.

Take Cōnyng<sup>9</sup> and seeþ hem wel ī good broth. take wyne greke and do þ<sup>9</sup>to with a porcion of vyne<sup>9</sup>g and flo of canel, hoole clow<sup>9</sup> quybibes hoole, and oof<sup>9</sup> gode spices with raisōns coraunce and gyngyñ ypared and ymynced. take up the conyng<sup>9</sup> and smyte hem on pecys and cast hem into the Siryppe and seeþ hem a litel on the fyr and sūe it forth.

Leche Lumbard<sup>g</sup>.xx.  
III. V.

Take rawe Pork and pulle of the skyn. and pyke out þ<sup>9</sup> skyn synew<sup>9</sup> and bray the Pork in a mort<sup>9</sup> w<sup>9</sup> ayren<sup>9</sup> rawe do þ<sup>9</sup>to sug<sup>9</sup>, salt, raysons corānce, dat<sup>9</sup> mynced, and powdō<sup>9</sup> of Pep powdō<sup>9</sup> gylofre. ā do it ī a bladder, and lat it seeþ til it be ynowh<sup>9</sup>. and whan it is ynowh, kerf it leshe it<sup>h</sup> in likeneffe of a peskodde<sup>i</sup>, and take grete raysons and grynde hem in a mort<sup>9</sup>, drawe hem up wip rede wyne, do þ<sup>9</sup>to mylke of almand<sup>9</sup> colō it with fānders ā safrōn, and do þ<sup>9</sup>to powdō<sup>9</sup> of pep ā of

<sup>f</sup> Cyrip. In the process *Siryppe*. *Cirypp*, Contents. *Siropp*, or *Sirup*, as 133. *Syrp*, 132.

<sup>g</sup> Leche Lumbard. So called from the country. Randle Home says, *Leach* is "a kind of jelly made of cream, ising-glass, sugar" and almonds, with other compounds."

<sup>h</sup> Leshe it. Vide Gloss.

<sup>i</sup> Peskodde. Hull or pod of a pea.



gilofre and boile it. and whan it is iboiled: take powd<sup>o</sup> of canel and gyng<sup>o</sup>, and tēp it up with wyne. and do alle þiſe thyng togȳd. and loke þat it be rēnyng<sup>k</sup>, and lat it not ſeeþ aſt that it is caſt togyder, ā ſūe it forth.

Connyng<sup>o</sup> in clere broth.

xx.  
III. VI.

Take Coñyng<sup>o</sup> and ſmyte hem ī gobet<sup>o</sup> and waifſh hem and do hem in feyre waſ and wyne, and ſeeþ hem and ſkym hem. and whan þey both iſode pyke hem clene, and drawe the broth thurgh a ſtȳn<sup>o</sup> and do the fleſh þwith ī a Poſſynet and ſtyne it<sup>l</sup>. and do þto vynes<sup>o</sup> and powd<sup>o</sup> of gyng<sup>o</sup> and a grete q̄ntite and ſalt aſt the laſt boillyng and ſūe it forth.

Payn Ragoñ<sup>m</sup>.

xx.  
III. VII.

Take hony fug<sup>o</sup> and clarifie it togydre. and boile it with eſy fyr, and kepe it wel f<sup>o</sup> brēnyng and whan it hath yboiled a while: take up a drope<sup>n</sup> þof wiþ þy fyng<sup>o</sup> and do it in a litel waſ and loke if it hong<sup>o</sup> togydeſ. and take it fro the fyre and do þto the thrid-

\* rēnyng. Perhaps *thin*, from the old *renne*, to run. Vide Gloſſ.

<sup>l</sup> ſtyne it. Cloſe it. V. Gloſſ.

<sup>m</sup> Payn ragoñ. It is not at all explained in the Recipe.

<sup>n</sup> Drope. Drop.

<sup>o</sup> hong. Hing, or hang.

-dendele<sup>r</sup> a powd<sup>o</sup> gyngen<sup>o</sup> and stere<sup>r</sup> it togȳd til it bi-  
gynne to thik and cast it on a wete<sup>r</sup> table. lesh it  
and sūe it forth w<sup>t</sup> fryed mete on flessh day<sup>o</sup> or on  
fyshe dayes.

Lete Lardes<sup>s</sup>.

XX  
III. VIII.

Take p̄fel and grynde with a Cowe mylk, medle it  
with ayreñ and lard ydyced take mylke aft̄ p̄<sup>t</sup> p̄<sup>u</sup> hast  
to done<sup>t</sup> and myng<sup>u</sup> p̄<sup>o</sup>with. and make p̄of dyūse co-  
lours. If p̄<sup>u</sup> wolt have zelow, do p̄<sup>o</sup>to safron and no  
p̄fel. If p̄<sup>u</sup> wolt have it white. non p̄<sup>o</sup> p̄fel ne safron  
but do p̄<sup>o</sup>to amydon. If p̄<sup>u</sup> wilt have rede do p̄<sup>o</sup>to fan-  
dres. If pou wilt have pownas<sup>x</sup> do p̄<sup>o</sup>to turnesole<sup>y</sup>.  
If p̄<sup>u</sup> wilt have blak do p̄<sup>o</sup>to blode ysode and fryed. and  
set on the fyr ī as many vessels as p̄<sup>u</sup> hast colours p̄erto

<sup>r</sup> thriddendele. Third part, perhaps, of *brede*, i. e. of bread,  
may be casually omitted here. V. Gloss.

<sup>o</sup> stere. stir. <sup>r</sup> wete, wet.

<sup>s</sup> Lete Lardes. *Lards* in form of Dice are noticed in the process.  
See *Lel. Coll.* VI. p. 5. *Lete* is the Fr. *Lait*, milk. V. N° 81.  
or Brit. *Llaeth*. Hence, perhaps, *Letbe Cpyrus* and *Letbe Rube*.  
*Lel. Coll.* IV. p. 227. But VI, p. 5, it is *Leçbe*,

<sup>t</sup> to done, i. e. done.

<sup>u</sup> myng. mix.

<sup>x</sup> pownas. Qu.

<sup>y</sup> turnesole. Not the flower *Heliotrope*, but a drug. Northumb.  
Book, p. 3. 19. I suppose it to be *Turmeric*. V. Brooke's Nat.  
Hist. of Vegetables, p. 9. where it is used both in victuals and for  
dying.

and

and seeþ it wel and lay þise colours i a cloth first con  
 and sithen anoþ<sup>9</sup> upon him. and sithen the þridde and  
 the ferthe. and þsse it harde til it be all out clene.  
 And whan it is al colde, lesh it thynne, put it i a  
 panne and fry it wel. and sūe it forth.

Furmente with Porpays<sup>z</sup>.

xx.  
III. IX.

Take Almand<sup>9</sup> blanchēd. bray hem and drawe hem  
 up with faire wat, make furmente as before<sup>a</sup> and cast  
 þ<sup>9</sup> furmente<sup>9</sup> þto. & messe it with Porpays.

Perrey of Peson<sup>b</sup>.

xx.  
III. X.

Take peson and seeþ hem fast and coʋe hem til þei  
 berst. þenne take up hem and cole hem thurgh a  
 cloth. take oynōns and mynce hē and seeþ hem in the  
 same fewe and oile þwith<sup>9</sup>, cast<sup>9</sup> þto sugur, salt and  
 safron, and seeþ hem wel þast<sup>9</sup> and sūe hem forth.

Peson of Almayne<sup>c</sup>.

xx.  
III. XI.

Take white peson, waifshe hem seeþ hem a grete  
 while. take hem and cole hem thurgh a cloth, waifshe

<sup>a</sup> Porpays. *Porpeys*, Contents, and so N<sup>o</sup> 116. *Porpus*.

<sup>a</sup> as before. This is the first mention of it.

<sup>b</sup> Perrey of Peson, i. e. Peas. *Perrey* seems to mean pulp;  
 vide N<sup>o</sup> 73. Mr. Ozell in *Rabelais*, IV. c. 60. renders *Purce de*  
*pois* by *Peas soup*.

<sup>c</sup> Almayne. Germany; called Almony N<sup>o</sup> 47.

hem

hem ī colde waṯ til the hulles go off, cast hem in a  
 pot and couē þ̄ no breth<sup>d</sup> go out. and boile hem right  
 wel. and cast þ̄ pinne gode mylke of almand<sup>9</sup> and a ptye  
 of flo<sup>9</sup> of Rys wip powdō<sup>9</sup> gyng<sup>9</sup> safrōn. and salt.

Chych<sup>9</sup> e.

xx.  
 III. XII.

Take chich<sup>9</sup> and wry hem<sup>f</sup> ī ashes all nyȝt, oþ̄ lay  
 hem in hoot aymers<sup>g</sup>, at morrowe<sup>h</sup>, waishē hem in  
 clene waṯ and do hem ouē the fire with clene waṯ.  
 seep hē up and do þ̄to oyle, garlec, hole safrōn. powdō<sup>9</sup>  
 fort and salt, seep it and messe it forth.

Frenche<sup>i</sup>.

xx.  
 III. XIII.

Take and seep white peson and take oute þ̄ perrey<sup>k</sup>  
 & pboile erbis & hewe hē grete & cast hē ī a pot w̄ the  
 perrey pulle oynōns & seep hē hole wel ī waṯ & do hē  
 to þ̄ Perrey w̄ oile & salt, colō<sup>9</sup> it w̄ safrōn & messe it  
 and cast þ̄on powdō<sup>9</sup> douce.

<sup>d</sup> breth. Breath, air, steam. Mf. Ed. N<sup>o</sup> 2.

<sup>e</sup> Chyches. *Vicia*; vetches. In Fr. *Chiches*.

<sup>f</sup> wry hem. *Dry hem*, or *cover hem*. Chaucer, v. *wrey*.

<sup>g</sup> Aymers. Embers; of which it is evidently a corruption.

<sup>h</sup> at morrowe. Next Morning.

<sup>i</sup> Frenche. Contents have it more fully, *Frenche Owtes*. V. ad  
 N<sup>o</sup> 6.

<sup>k</sup> Perrey. Pulp. V. ad N<sup>o</sup> 70.

Makke<sup>1</sup>.

xx.

III. XIII.

Take drawen benes and seep hē wel. take hē up of the waſ and caſt hē in a morē grynde hem al to douſt til þei be white aſ eny mylk, chawf<sup>m</sup> a litell rede wyne, caſt <sup>9</sup>þamong in <sup>9</sup>þ gryndyng, do <sup>9</sup>þto ſalt, leſhe it ī diſh<sup>9</sup>. þanne take Oynoñs and mynce hem ſmale and ſeep hem ī oile til þey be al broñ<sup>n</sup>. and florifh the diſh<sup>9</sup> <sup>9</sup>þwith. and ſūe it forth.

Aquapatys<sup>o</sup>.

xx.

III. XV.

Pill garlec and caſt it in a pot with waſ and oile. and ſeep it, do <sup>9</sup>þto ſafrōñ, ſalt, and powdō<sup>o</sup> fort and dreſſe it forth hool.

## Salat.

xx.

III. XVI.

Take pſel, ſawge, garlec, chiboll<sup>9</sup>, oynoñs, leek, borage, mynt<sup>9</sup>, porrect<sup>9</sup><sup>p</sup>, fenel and ton treſſis<sup>9</sup>, rew, roſemarye, purſlarye<sup>r</sup>, laue and waiſche hem clene,

<sup>1</sup> Makke. *Ignotum*.

<sup>m</sup> Chawf. Warm.

<sup>n</sup> brōñ. Brown.

<sup>o</sup> Aquapatys. *Aquapates*, Contents. Perhaps named from the water uſed in it.

<sup>p</sup> Porrectes. Fr. *Porrette*.

<sup>9</sup> Ton treſſis. Crefſes. V. Gloſſ.

<sup>r</sup> Purſlarye. Parſlain.



pike hem, pluk hē smalle wip þyn<sup>s</sup> honde and myng  
hem wel with rawe oile, lay on vyne<sup>g</sup> and salt, and  
sūe it forth.

## Fenkel in Soppes.

xx.  
III. XVII.

Take blades of Fenkel. shrede hem not to smale,  
do hem to seeþ in wa<sup>t</sup> and oile and oyno<sup>n</sup>s mynced  
þ<sup>9</sup>with. do þ<sup>9</sup>to safro<sup>n</sup> and salt and powd<sup>o</sup>, douce. sūe  
it forth. take brede yto<sup>s</sup>ted and lay the fewe ono-  
ward.

Clat<sup>t</sup>.xx.  
III. XVIII.

Take elena campana and seeþ it wa<sup>t</sup>. take it up  
and grynde it wel in a mort<sup>r</sup>. temp it up w<sup>t</sup> ayren<sup>e</sup>  
safro<sup>n</sup> and salt and do it ou<sup>9</sup> the fire and lat it not  
boile. cast above powd<sup>o</sup> douce and sūe it forth.

Appulmoy<sup>x</sup>.xx.  
III. XIX.

Take Apples and seeþ hem in wa<sup>t</sup>, drawe hem  
thurgh a sty<sup>n</sup>o. take alma<sup>n</sup>de mylke & hony and flo<sup>o</sup>  
of Rys, safro<sup>n</sup> and powd<sup>o</sup> fort and salt. and seeþ it  
stondyng<sup>y</sup>.

<sup>s</sup> þyn. thine,                      <sup>t</sup> Clat. Qu.

<sup>u</sup> water; r. in water, as in N<sup>o</sup> 79.

\* Appulmoy. *Appulmos*. Ms. Ed. N<sup>o</sup> 17. named from the apples  
employed. V. N<sup>o</sup> 149.

<sup>y</sup> stondyng. thick.

Slete

Slete<sup>z</sup> Soppes. xx.  
IIII.

Take white of Lek<sup>9</sup> and slyt hem, and do hem to  
seep ī wyne, oile and salt, rost brede and lay in  
dyfsh<sup>9</sup> and the fewe above and sūe it forth.

Letelorye<sup>a</sup>. xx.  
IIII. I.

Take Ayren and wryng hem thurgh a styn<sup>9</sup> and  
do pto cowe mylke with butt and safron and salt and  
seep it wel. leshe it. and loke þat it be stondyng. and  
sūe it forth.

Sowp<sup>9</sup> Dorry<sup>b</sup>. xx.  
IIII. II.

Take Almānd<sup>9</sup> brayed, drawe hem up with wyne.  
boile it, cast þuppon safron and salt, take brede itosted  
in wyne. lay þof a leyne<sup>c</sup> and anoþ<sup>9</sup> of þ<sup>e</sup> fewe and  
alle togydre. florish it with fug<sup>9</sup> powd<sup>9</sup> gyng<sup>9</sup> and sūe  
it forth.

Rape<sup>d</sup>. xx.  
IIII. III.

Take half fyg<sup>9</sup> and half raisons pike hem and waish  
hem in wat skalde hem in wyne. bray hem in a mort,

<sup>z</sup> Slete. flit.

<sup>a</sup> Letelorye. The latter part of the compound is unknown, the  
first is Fr. *Lait*, milk. Vide N<sup>o</sup> 68.

<sup>b</sup> Sowpes Dorry. Sops endorfed. V. *Dorry* in Gloss.

<sup>c</sup> A leyne. a layer.

<sup>d</sup> Rape. A dissyllable, as appears from *Rapey* in the Contents.  
*Rapy*, Ms. Ed. N<sup>o</sup> 49. *Rapee*, ibid. II. 28.

and drawe hem thurgh a strayn<sup>o</sup>. cast hem in a pot  
and þwip<sup>o</sup> powd<sup>o</sup> of pep and oob<sup>o</sup> good powd<sup>o</sup>s. alay  
it up with flo<sup>o</sup> of Rys. and col<sup>o</sup> it with sandres. salt  
it. & messe it forth.

Sawse Sarzyne<sup>e</sup>.

XX.  
IIII. IIII.

Take hepp<sup>o</sup> and make hem clene. take Almānd<sup>o</sup>  
blānched. frye hem ī oile and bray hem in a mort<sup>r</sup>  
with hepp<sup>o</sup>. drawe it up with rede wyne, and do þin  
fug<sup>o</sup> ynowh<sup>z</sup> with Powd<sup>o</sup> fort. lat it be stondyng, and  
alay it with flo<sup>o</sup> of Rys. and col<sup>o</sup> it with alkenet and  
messe it forth. and florish it with Pōme garnet. If þ<sup>u</sup>  
wilt in fleshe day: seeþ Capoñs and take the brawn  
and tefe hem smal and do þto<sup>o</sup>. and make the lico<sup>f</sup> of  
þis broth.

Creme of Almānd<sup>o</sup>.

XX.  
IIII. V.

Take Almānd<sup>o</sup> blānched, grynde hem and drawe  
hem up thykke, fet hem oūe the fyre & boile hem.  
fet hem adoū and spryng<sup>s</sup> hem with Vyneḡ, cast hem  
abrode uppon a cloth and cast uppon hem fug<sup>o</sup>. whan  
it is colde gadre it togydre and leshe it in dyfsh<sup>o</sup>.

<sup>e</sup> Sawse Sarzyne. *Sause*. Contents. *Saracen*, we presume, from  
the nation or people. There is a Recipe in Ms. Ed. N<sup>o</sup> 54 for a  
Bruet of *Sarcynesse*, but there are no pomgranates concerned.

<sup>f</sup> lico. liquor. <sup>s</sup> spryng. sprinkle.

Grewel

Grewel of Almand.<sup>9</sup>

XX.  
IIII. VI.

Take Almānd<sup>9</sup> blānched. bray hē w<sup>t</sup> oot meel<sup>h</sup>. and draw hē up with waṯ. cast<sup>9</sup> þon Safrōn & salt &c.

Cawdel of Almānd mylk.

XX.  
IIII. VII.

Take Almānd<sup>9</sup> blānched and drawe hem up with wyne, do<sup>9</sup> þto powdō<sup>9</sup> of gyng<sup>9</sup> and sug<sup>9</sup> and colō<sup>9</sup> it with Safrōn. boile it and sūe it forth.

Jowt<sup>9</sup> of Almānd Mylke.

XX.  
IIII. VIII.

Take erbes, boile hem, hewe hem and grynde hem smale. and drawe hem up with waṯ. set hem on the fire and seeþ the rowt<sup>9</sup> with the mylke. and cast<sup>9</sup> þon sug<sup>9</sup> & salt. & sūe it forth.

Fygey<sup>k</sup>.

XX.  
IIII. IX.

Take Almānd<sup>9</sup> blānched, grynde hem and drawe hem up with waṯ and wyne: quart<sup>9</sup> fyg<sup>9</sup> hole raisons. cast<sup>9</sup> þto powdō<sup>9</sup> gyng<sup>9</sup> and hony clarified. seeþ it wel & salt it, and sūe forth.

<sup>h</sup> oot meel. oat-meal.

<sup>i</sup> Jowtes. V. ad N<sup>o</sup> 60.

<sup>k</sup> Fygey. So named from the figs therein used. A different Recipe, Mf. Ed. N<sup>o</sup> 3, has no figs.

Pochee<sup>1</sup>.XX.  
IIII. X.

Take Ayren̄ and breke hem ī scaldyng hoot waȝ.  
and whan þei bene fode ynowh. take hē up and take  
zolkes of ayren and rawe mylke and ſwyng hem to-  
gydre, and do þto powdō gyng<sup>9</sup> ſafrōn and ſalt, ſet it  
oūe the fire, and lat it not boile, and take ayren īfode  
& caſt þ ſew onoward. & ſūe it forth.

## Brewet of Ayren̄.

XX.  
IIII. XI.

Take ayren̄, waȝ and butȝ, and ſeeþ hem yfere  
with ſafrōn and gobett<sup>9</sup> of cheſe. wryng ayren̄ thurgh  
a ſtraynō. whan the waȝ hath foden awhile: take þene  
the ayren̄ and ſwyng hē with vious<sup>9</sup>. and caſt þto. ſet  
it oūe the fire and lat it not boile. and ſūe it forth.

Macrows<sup>m</sup>.XX.  
IIII. XII.

Take and make a thynne foyle of dowh. and kerve  
it on peces, and caſt hem on boillyng waȝ & ſeeþ it  
wele. take cheſe and grate it and butȝ caſt bynethen  
and above as loſyns. and ſūe forth.

<sup>1</sup> Pochee. Poached eggs. Very different from the preſent way.

<sup>m</sup> Macrows. *Maccherone*, according to the Recipe in *Altieri*, cor-  
reſponds nearly enough with our proceſs; ſo that this title ſeems to  
want mending, and yet I know not how to do it to ſatisfaction.



Tostee<sup>n</sup>.xx.  
IIII. XIII.

Take wyne and hony and fōnd it<sup>o</sup> togȳd and skym it clene. and seep it long, do þto powdō of gyng. pep and salt, toft brede and lay the sew þto. kerue pecys of gyng and flo it þwith and messe it forth.

Gyngawdry<sup>p</sup>.xx.  
IIII. XIII.

Take the Powche<sup>q</sup> and the Lyuō<sup>r</sup> of haddok, cod-lyng and hake<sup>s</sup> and of oop<sup>9</sup> fishe, pboile hē, take hē and dyce hem small, take of the self broth and wyne, a layō of brede of galyntyne with gode powdōs and salt, cast þat fyfshe þinne and boile it. & do þto amydon. & colō it grene.

Erbowle<sup>t</sup>.xx.  
IIII. XV.

Take bolas and scald hem with wyne and drawe hem with<sup>u</sup> a stȳnō do hem in a pot, clarify hony and do þto with powdō fort. and flo of Rys. Salt it & florish it w<sup>t</sup> whyte aneys. & sūe it forth.

<sup>n</sup> Tostee. So called from the toasted bread.

<sup>o</sup> fōnd it. mix it. <sup>p</sup> Gyngawdry. Qu.

<sup>q</sup> Powche. Crop or stomach.

<sup>r</sup> Lyuō. Liver. V. N<sup>o</sup> 137.

<sup>s</sup> Hake. "Afellus alter, five Merlucius, Aldrov." So Mr. Ray.

See Pennant, III. p. 156.

<sup>t</sup> Erbowle. Perhaps from the *Bolas*, or Bullace employed.

<sup>u</sup> with, i. e. thurgh or thorough.

Resmolle.

Resmolle <sup>x</sup>.xx.  
IIII. XVI.

Take Almā<sup>9</sup>nd bla<sup>9</sup>nched and drawe hem up with wa<sup>9</sup>t and alye it with flō of Rys and do <sup>9</sup>pto powdō of gyng<sup>9</sup> sug<sup>9</sup> and salt, and loke it be not stondyng<sup>y</sup>, messe it and sūe it forth.

Vyā<sup>9</sup>nde Cypre<sup>x</sup>.xx.  
IIII. XVII.

Take oot mele and pike out the stō<sup>9</sup>n and grynde hem smale, and drawe hem thurgh a stynō<sup>9</sup>. take mede o<sup>9</sup>p wyne ifonded in sug<sup>9</sup> and do pise pinne. do <sup>9</sup>pto powdō and salt, and alay it with flō of Rys and do pat it be stondyng. if thou wilt on flesh day: take henn<sup>9</sup> and pork yfode & grynde hem smale and do <sup>9</sup>pto. & messe it forth.

Vyande Cypre of Samō<sup>n</sup> <sup>a</sup>.xx.  
IIII. XVIII.

Take Almand<sup>9</sup> and bray hem unbla<sup>9</sup>nched. take cal-

<sup>x</sup> Resmolle. From the Rice there used; for Mf. Ed. II. N<sup>o</sup> 5. has *Rysmoyle*, where *moyle* seems to be Fr. *molle*, as written also in the Roll. *Rice molens potage*. Lel. Coll. VI. p. 26.

<sup>y</sup> Not stondyng. Thin, diluted. V. N<sup>o</sup> 98. Not to [too] stondyng, 121.

<sup>x</sup> Cypre. *Cypre*, Contents here and N<sup>o</sup> 98.

<sup>a</sup> Samō<sup>n</sup>. Salmon.

war<sup>b</sup> Samōn and seeþ it in lewe waṯ<sup>c</sup> drawe up þyn  
 almand<sup>9</sup> with the broth. pyke out the bon<sup>9</sup> out of the  
 fyfsh clene & grynde it small & cast þy mylk & þ togȳd  
 & alye it w<sup>9</sup> flo of Rys, do þto powdō fort, fug & salt  
 & colō it w<sup>9</sup> alkenet & loke þ hit be not stondyng and  
 messe it forth.

Vyann<sup>d</sup> Ryal.xx.  
IIII. XIX.

Take wyne greke, op<sup>9</sup> rynyfshe wyne and hony  
 clarified þwith. take flo of rys powdō of Gyng<sup>9</sup> op of  
 pep & canel. op<sup>9</sup> flo of canel. powdō of clow<sup>9</sup>. safrōn.  
 fug cypre. mylberyes, op<sup>9</sup> sañdr<sup>9</sup>. & medle alle þise to-  
 gid. boile it and salt it. and loke þar it be stondyng.

Compost<sup>d</sup>.

c.

Take rote of pſel. paſternak of raſēns<sup>e</sup>. ſcrape hem  
 and waiſthe hē clene. take rap<sup>9</sup> & caboch<sup>9</sup> ypared and

<sup>b</sup> calwar. Salwar, N<sup>o</sup> 167. R. Holme ſays, “*Calver* is a term  
 “ uſed to a Flounder when to be boiled in oil, vinegar, and ſpices  
 “ and to be kept in it.” But in Lancashire Salmon newly taken  
 and immediately dreſſed is called *Calver Salmon*: and in Littleton  
*Salar* is a young ſalmon.

<sup>c</sup> lewe water. warm. V. Gloſſ.

<sup>d</sup> Compoſt. A compoſition to be always ready at hand. Holme,  
 III. p. 78. Lel. Coll. VI, p. 5.

<sup>e</sup> Paſternak of raſēns. Qu.

G

icorne.

icorne<sup>f</sup>. take an erthen pāne w<sup>t</sup> clene waṛ & set it on the fire. cast all þise þinne. whan þey both boiled cast þto peer<sup>9</sup> & pboile hem wel. take þise thyng<sup>9</sup> up & lat it kele on a fair cloth, do þto salt whan it is colde in a vessel take vineg<sup>9</sup> & powdō & safrōn & do þto. & lat alle þise thing<sup>9</sup> lye þin al nyzt oþ al day, take wyne greke and hony clarified togid<sup>9</sup> lumbarde mustard & raisons corance al hool. & grynde powdō of canel powdō<sup>9</sup> douce & aneys hole. & fenell seed. take alle þise thyng<sup>9</sup> & cast togȳd ī a pot of erthe. and take þof whan þ<sup>u</sup> wilt & sūe forth.

#### Gele<sup>s</sup> of Fyssh. c. i.

Take Tench<sup>9</sup>, pykes<sup>h</sup>, eelys, turbut and plays<sup>i</sup>, kerue hē to pecys. scalde hē & waifche hē clene. drye

<sup>f</sup> ypared and icorne. The first relates to the Rapes, the second to the Caboches, and means carved or cut in pieces.

<sup>s</sup> Gele. Jelly. *Gelee*, Contents here and in the next Recipe. *Gely*, Ms. Ed. N<sup>o</sup> 55, which presents us with much the same prescription.

<sup>h</sup> It is commonly thought this fish was not extant in England till the reign of H. VIII.; but see N<sup>o</sup> 107. 109. 114. So Lucys, or Tenchis, Ms. Ed. II. 1. 3. Pygus or Tenchis, II. 2. Pikys, 33. Chaucer, v. Lucey; and Lel. Coll. IV. p. 226. VI. p. 1. 5. *Luce salt*. Ibid. p. 6. Mr. Topham's Ms. written about 1250, mentions *Lupos aquaticos sive Luceos* amongst the fish which the fishmonger was to have in his shop. They were the arms of the Lucy family so early as Edw. I. See also Pennant's Zool. III. p. 280, 4to.

<sup>i</sup> Plays. Plaife, the fish.

hē

hē w̃ a cloth do hē ī a pāne do þto half vynes & half  
wyne & seep it wel. & take the Fyfshe and pike it  
clene, cole the broth thurgh a cloth īto an erthen  
pāne. do þto powdō of pep and safrōn ynowh. lat it  
seep and skym it wel whan it is ysode. do<sup>k</sup> þ grees  
clene, cowche fishe on chargeōs & cole the sewe tho-  
row a cloth onoward & sūe it forth.

## Gele of Flessh.

.C. II.

Take swyn<sup>9</sup> feet & snowt<sup>9</sup> and the eerys<sup>1</sup>. capons.  
cōnyng<sup>9</sup> calu<sup>9</sup> fete. & waische hē clene. & do hē to seep  
in the þridde<sup>m</sup> of wyne & vynes and wat and make  
forth as bifore.

Chysanne<sup>n</sup>.

.C. III.

Take Roches. hole Tench<sup>9</sup> and plays & sinyte hem  
to gobett<sup>9</sup>. fry hē ī oyle blānche almānd. fry hē & cast  
þto raisōns corance make lyō of crust<sup>9</sup> of brede of rede  
wyne & of vynes þ þridde part þw<sup>9</sup> fyg drawen & do  
þto powdō fort and salt. boile it. lay the Fyshe ī an  
erthen panne cast the sewe þto. seep oynoñs ymynced  
& cast þne. kepe hit and ete it colde.

<sup>k</sup> Dof, i. e. do of.

<sup>1</sup> Eerys. Ears.

<sup>m</sup> Thriddel. V. ad N<sup>o</sup> 67.

<sup>n</sup> Chysanne. Qu.



## Congur ° in Sawse. .c. iiii.

Take the Cong<sup>9</sup> and scald hȳ. and smyte hȳ in pecys & seeþ hym. take p̄fel. mynt. pelet. rosmarȳe. & a litul sawge. brede and salt, powdō fort and a litel garlec, clow a lite, take and grynd it wel, drawe it up with vyneḡ þurgh a cloth. cast the fyfsh ī a vessel and do þ̄ fewe onoward & sūe it forth.

Rygh<sup>p</sup> in Sawse. .c. v.

Take Ryghzes and make hem clene and do hē to seeþ. pyke hē clene and frye hem ī oile. take Almānd<sup>9</sup> and grynde hē ī waṯ or wyne, do þ̄to almand<sup>9</sup> blaunched hole fryed ī oile. & coraṯce seeþ the lyō<sup>9</sup> grynde it smale & do þ̄to garlec ygronde & litel salt & vions powdō fort & safron & boile it yfere, lay the Fyfshe in a vessel and cast the fewe þ̄to. and messe it forth colde.

## Makerel in Sawse. .c. vi.

Take Makerels and smyte hem on pecys. cast hem on waṯ and vions. seeþ hem with mynt and wiþ oop<sup>9</sup> erbes, colō it grene or zelow, and messe it forth.

° Congur. The Eel called *Congre*. *Sawce*, Contents here, and N° 105, 106.

<sup>p</sup> Rygh. A Fish, and probably the *Ruffe*.

Pykes in braſey <sup>a</sup>. .c. vii.

Take Pykes and undo hem on þ<sup>c</sup> womb<sup>9</sup> and waifshe hem clene and lay hem on a rooſt Irne<sup>s</sup> þenne take gode wyne and powd<sup>9</sup> gyng & fug<sup>9</sup> good wone<sup>t</sup> & falt, and boile it ī an erthen panne & meſſe forth þ<sup>c</sup> pyke & lay the fewe onoward.

## Porpeys in broth. .c. viii.

Make as þou maदेſt Noumbles of Fleſh with oynoñs.

Balloc<sup>u</sup> broth. .c. ix.

Take Eelys and hilde<sup>x</sup> hem and kerue hem to pecys and do hem to ſeeþ in waṯ and wyne ſo þat it be a litel ou<sup>9</sup> ſtepid<sup>y</sup>. do þto ſawge and ooþ<sup>9</sup> erbiſ w<sup>t</sup> few<sup>z</sup> oynoñs ymynced, whan the Eelis both ſoden ynow<sup>z</sup> do hem in a veſſel, take a pyke and kerue it to gobett and ſeeþ hym in the ſame broth do þto powd<sup>9</sup> gyng galyngale canel and pep, falt it and caſt the Eelys þto & meſſe it forth.

<sup>a</sup> Braſey. Qu.

<sup>r</sup> Wombs. bellies.

<sup>s</sup> rooſt Irene. a roaſting iron.

<sup>t</sup> good wone. a good deal. V. Gloſſ.

<sup>u</sup> Balloc. *Ballok*, Contents.

<sup>x</sup> hilde. ſkin.

<sup>y</sup> on ſtepid. ſteeped therein. V. N<sup>o</sup> 110.

<sup>z</sup> few, i. e. a few.

## Eles in Brewet.

.c. x.

Take Crust<sup>9</sup> of brede and wyne and make a lyō,  
do þto oynoñs ymynced, powdō. & canel. & a litel wať  
and wyne. loke þat it be ſtepid, do þto falt, kerue  
þin Eelis & ſeeþ hē wel and ſūe hem forth.

## Cawdel of Samōn.

.c. xi.

Take the gutt<sup>9</sup> of Samōn and make hem clene. pboile  
hem a lytell. take hem up and dyce hem. flyt the  
white of Lokes and kerue hem ſmale. cole the broth  
and do the lek<sup>9</sup> þinne w<sup>9</sup> oile and lat it boile togyd  
yferē<sup>a</sup>. do the Samōn icorne<sup>9</sup> þin, make a lyō of  
Almānd<sup>9</sup> mylke & of brede & caſt þto ſpices, ſafrōn  
and falt, ſeeþ it wel. and loke þat it be not ſtondyng.

## Plays in Cyee.

.c. xii.

Take Plays and ſmyte hem<sup>b</sup> to pecys and fry hem in  
oyle. drawe a lyō of brede & gode broth & vyneġ.  
and do þto powdō gyng<sup>9</sup>. canel. pep and falt and  
loke þ it be not ſtondyng.

## For to make Flaumpeyns.

.c. xiii.

Take clene pork and boile it tendre. þenne hewe  
it ſmall and bray it ſmal in a mōrt. take fyg<sup>9</sup> and boile

<sup>a</sup> togyd yferē. One of theſe ſhould be ſtruck out.

<sup>b</sup> Vide N<sup>o</sup> 104. Qu.

hem tendre in smale ale. and bray hem and tendre  
 chese þwith. þene waisthe hem ī waṯ & þene lȳ<sup>c</sup> hem  
 alle togid<sup>9</sup> w<sup>t</sup> Ayreñ, þenne take powdō of pep. or els  
 powdō marchānt & ayreñ and a porciōn of safrōn and  
 salt. þene take blank sug<sup>9</sup>. eyreñ & flō<sup>9</sup> & make a past  
 w<sup>t</sup> a roller, þene make þof smale pelett<sup>d</sup>. & fry hē broū  
 ī clene grece & set hem asyde. þenne make of þ<sup>t</sup> oof<sup>9</sup>  
 deel<sup>e</sup> of þ<sup>t</sup> past long coffyns<sup>f</sup> & do þ<sup>t</sup> comade<sup>g</sup> þin. and  
 close hē faire with a couṯō<sup>h</sup>, & pynche hē smale about.  
 þāne kyt aboue foure of þ<sup>t</sup> sex wayes, þanne take eūy<sup>i</sup>  
 of þ<sup>t</sup> kuttyng up, & þene colō it w<sup>t</sup> zolkes of Ayreñ,  
 and plānt hem thick, īto the flaumpeyns above þ<sup>t</sup> þ<sup>u</sup>  
 kutteft hē & set hē ī an ovne and lat hem bake eselich<sup>k</sup>.  
 and þanne sūe hem forth.

For to make Noumbl<sup>9</sup> in Lent. .C. XIII.

Take the blode of pykes of þ<sup>t</sup> of cong<sup>9</sup> and nyme<sup>l</sup> the  
 pañch<sup>9</sup> of pykes. of cong<sup>9</sup> and of grete code lyng<sup>m</sup>, &

<sup>c</sup> lȳ. mix.

<sup>d</sup> Pelettes. *Pelotys*, Mf. Ed. N<sup>o</sup> 16. Balls, pellets, from Fr. *pelote*.

<sup>e</sup> deel. deal, i. e. part, half.

<sup>f</sup> Coffyns. Pies without lids.

<sup>g</sup> comade. Qu.

<sup>h</sup> couṯō. cōverture, a lid.

<sup>i</sup> eūy. every.

<sup>k</sup> eselich. easily, gently.

<sup>l</sup> nyme. take. Perpetually used in Mf. Ed. from Sax. *niman*.

<sup>m</sup> code lyng. If a Codling be a *small cod*, as we now understand  
 it, *great codling* seems a contradiction in terms.

boile hē tendre & mynce hē smale & do hē ī þat blode.  
 take crust<sup>9</sup> of white brede & styne it thurgh a cloth.  
 þenne take oynoñs iboiled and mynced. take pep and  
 safrōn. wyne. vyneḡ<sup>9</sup> ayfell<sup>a</sup> op<sup>9</sup> aleg<sup>9</sup> & do þto & sūe  
 forth.

For to make Chawdon<sup>o</sup> for Lent. .c. xv.

Take blode of gurnard<sup>9</sup> and cong<sup>9</sup> & þ<sup>c</sup> pānch<sup>9</sup> of gur-  
 nard<sup>9</sup> and boile hē tendre & mynce hē smale, and make  
 a lyre of white Crust<sup>9</sup> and oynoñs ymynced, bray it ī  
 a mort<sup>9</sup> & þanne boile it togyd<sup>9</sup> til it be stondyng. þenne  
 rake vyneḡ<sup>9</sup> op<sup>9</sup> ayfell & safrōn & put it þto and sūe it  
 forth.

Furmente with Porpeys. .c. xvi.

Take clene whete and bete it finall in a mort<sup>9</sup> and  
 fanne out clene the doust, þenne waifthe it clene and  
 boile it tyl it be tendre and broū. þanne take the  
 secunde mylk of Almānd<sup>9</sup> & do þto. boile hē togid<sup>9</sup> til  
 it be stondyng, and take þ<sup>c</sup> first mylke & alye it up  
 wip a peñe<sup>p</sup>. take up the porpays out of the Fur-  
 mente & leshe hem ī a dishe with hoot wat. & do safrōn

<sup>a</sup> Ayfell. Eisel, vinegar. Littleton.

<sup>c</sup> Chawdōn. V. Gloss.

<sup>p</sup> Penne. Feather, or pin. Mf. Ed. 28.



to þ<sup>e</sup> furmente. and if the porpays be salt. seeþ it by  
hȳ self, and sūe it forth.<sup>s</sup>

Fylett<sup>9</sup> in galyntyne. .c. xvii.

Take Pork, and rost it tyl the blode be tryed out &  
þ<sup>e</sup> broth<sup>a</sup>. take crust<sup>9</sup> of brede and bray hem ī a mort, ā  
drawe hē thurgh a cloth with þ<sup>e</sup> broth, þenne take oy-  
nōns ā leshe hem on brede ā do to the broth. þanne take  
pork, and leshe it clene with a dresſyng knyf and cast  
it into þ<sup>e</sup> pot broth, & lat it boile til it be more tendre.  
þanne take þat lyō<sup>9</sup> þto. þāne take a porciō of pep  
and sāndr<sup>9</sup> & do þto. þanne take pſel & yſope & mynce  
it ſmale & do þto. þāne take rede wyne oþ<sup>9</sup> white grece  
& rayſōns & do þto. & lat it boile a lytel.

Veel in buknade<sup>r</sup>. .c. xviii.

Take fayr Veel and kyt it in ſmale pecys and boile  
it tendre ī fyne broth oþ<sup>9</sup> in waſ. þanne take white  
brede oþ<sup>9</sup> waſtel<sup>s</sup>, and drawe þoſ a white . . . . lyō<sup>9</sup>  
wiþ fyne broth, and do þ<sup>e</sup> lyō<sup>9</sup> to the Veel, & do ſafrōn<sup>9</sup>  
þto, þāne take pſel & bray it ī a mort & the Juys<sup>t</sup>  
þoſ do þto, and þāne is þis half zelow & half grene.

<sup>a</sup> the broth. Supposed to be prepared beforehand.

<sup>r</sup> Buknade. V. N<sup>o</sup> 17.

<sup>s</sup> Waſtel. V. Gloſſ.

<sup>t</sup> Juys. Juice.

bāne take a porciōn of wyne & powdō marchant & do  
 pto and lat it boile wele, and do pto a litel of <sup>u</sup> vyneḡ.  
 & sūe forth.

Sooles in Cynee<sup>x</sup>. . . . . c. xix.

Take Sooles and hylde hem, seep hem in waṯ,  
 smyte hē on pecys and take away the fynnes. take  
 oynōns iboiled & grynde the fyn<sup>9</sup> p<sup>9</sup>w and brede.  
 drawe it up with the self broth. do pto powdō fort,  
 safrōn & hony clarified with salt, seep it alle yfere.  
 broile the sooles & messe it ī dysh & lay the sewe  
 above. & sūe forth.

Tench<sup>9</sup> in Cynee. . . . . <sup>xx.</sup>  
 vi.

Take Tench<sup>9</sup> and smyte hem to pecys, fry hem,  
 drawe a lyō of Raysoṅs coraṅce with wyne and waṯ,  
 do pto hool raisōns & powdō of gynnḡ of clowes of  
 canel of pep do the Tench<sup>9</sup> pto & seep hē w<sup>t</sup> sug<sup>9</sup> cypre  
 & salt. & messe forth.

<sup>u</sup> litel of vyneḡ. We say, *a little vinegar*, omitting *of*. So 152,  
*a bytall of lard*.

\* Cynee. *Cyney*, Contents, both here and N<sup>o</sup> 120. 123. See  
 before, N<sup>o</sup> 25.

## Oysters in Gravey.

XX.  
VI. I.

Schyl<sup>r</sup> Oysters and seeþ hem in wyne and in hare<sup>a</sup> own broth. cole the broth thurgh a cloth. take almand<sup>9</sup> blaunched, grynde hē and drawe hē up with the self broth. & alye it wip flō of Rys. and do the oysters þinne, cast in powdō of gyng, sug, macys. seeþ it not to stondyng and sūe forth.

Muskels<sup>a</sup> in brewet.XX.  
VI. II.

Take muskels, pyke hem, seeþ hem with the owne broth, make a lyō of crust<sup>b</sup> & vyneḡ do in oynōns mynced. & cast the muskels þto & seeþ it. & do þto powdō w a lytel salt & safron the samewise make of oysters.

## Oysters in Cynee.

XX.  
VI. III.

Take Oysters pboile hem ī her owne broth, make a lyō of crust<sup>9</sup> of brede & drawe it up wip the broth and vyneḡ mynce oynōns & do þto with erbes. & cast the oysters þinne. boile it. & do þto powdō fort & salt. & messe it forth.

<sup>r</sup> Schyl. shell, take of the shells.

<sup>a</sup> hare. their. *ber.* N<sup>o</sup> 123. Chaucer.

<sup>a</sup> Muskles. *muskels* below, and the Contents. Muscles.

<sup>b</sup> crustes, i. e. of bread.

## Cawdel of Muskels.

xx.  
VI. IIII.

Take and seeþ muskels, pyke hem clene, and waifshe hem clene ī wyne. take almand<sup>9</sup> & bray hē. take sōme of the muskels and grynde hē. & some hewe smale, drawe the muskels ygrōnd w<sup>t</sup> the self broth. wryng the almānd<sup>9</sup> with faire wať. do alle þise togid. do þto<sup>9</sup> vious and vyneg<sup>9</sup>. take whyte of lek<sup>9</sup> & pboile hē wel. wryng oute the wať and hewe hē smale. cast oile þto w<sup>t</sup> oynoñs pboiled & mynced smale do þto powdō fort, safrōñ and salt. a lytel seeþ it not to to<sup>e</sup> stondyng & messe it forth.

## Mortrews of Fyssh.

xx.  
VI. V.

Take codlyng, haddok, oþ hake and lynōs with the rawnes<sup>d</sup> and seeþ it wel in wať. pyke out þ bones, grynde smale the Fyfshe, drawe a lyō of almānd<sup>9</sup> & brede w<sup>t</sup> the self broth. and do the Fyfshe grōnden þto. and seeþ it and do þto powdō fort, safrōñ and salt, and make it stondyng.

## Laumpreys in galyntyne.

xx.  
VI. VI.

Take Laumpreys and fle<sup>e</sup> hem with vyneg<sup>9</sup> oþ with white wyne & salt, scalde hē ī wať. flyt hem a litel

<sup>e</sup> to to, i. e. too too. Vide N<sup>o</sup> 17.<sup>d</sup> rawnes. roes.<sup>e</sup> fle. flay, kill.

at þ<sup>9</sup> nauel. . . . . & rest a litel at the nauel. take  
out the gutt<sup>9</sup> at the ende. kepe wele the blode. put  
the Laumprey on a spyt. roost hȳ & kepe wel the  
grece. grynde raysons of corançe. hȳ up<sup>f</sup> w<sup>t</sup> vyneȝ.  
wyne. and crust<sup>9</sup> of brede. do þto powdō of gyng<sup>9</sup>. of  
galyngale<sup>z</sup>. flō of canel. powdō of clow<sup>9</sup>. and do þto  
raisons of corançe hoole. w<sup>t</sup> þ<sup>c</sup> blode & þ<sup>c</sup> grece. seep  
it & salt it, boile it not to stondyng, take up the  
Laumprey do hȳ in a chargeō<sup>h</sup>, & lay þ<sup>c</sup> fewe ono-  
ward, & sūe hȳ forth.

Laumprōns in galyntyne.

xx.  
VI. VII.

Take Lamprōns and scalde hē. seep hem, meng  
powdō galyngale and some of the broth togyd &  
boile it & do þto powdō of gyng<sup>9</sup> & salt. take the  
Laumprōns & boile hē & lay hē ī dysh<sup>9</sup>. & lay the fewe  
above. & sūe fort.

Loseyns<sup>i</sup> in Fyssh Day.

xx  
VI. VIII.

Take Almand<sup>9</sup> unblānched and waisthe hē clene,  
drawe hē up with wať. seep þ<sup>c</sup> mylke & alye it up w<sup>t</sup>

<sup>f</sup> hȳ up. A word seems omitted; *drawe* or *lye*.

<sup>z</sup> of galyngale, i. e. powder. V. N<sup>o</sup> 101.

<sup>h</sup> Chargeō. charger or dish. V. N<sup>o</sup> 127.

<sup>i</sup> Loseyns. *Lofyns*, Contents.

löseyms. cast <sup>9</sup>þto safroñ. sug<sup>9</sup>. & salt & messe it forth with colyandre i confyt rede, & sūe it forth.

Sowp<sup>9</sup> of galyntyne<sup>k</sup>. xx.  
VI. IX.

Take powdō of galyngale with sug<sup>9</sup> and salt and boile it yfere. take brede ytofted. and lay the fewe onoward. and sūe it forth.

Sobre Sawse. xx.  
VI. X.

Take Rayfōns, grynde hem with crust<sup>9</sup> of brede, and drawe it up with wyne. do <sup>9</sup>þto gode powdōs and salt. and seep it. fry roch, looch, fool, oþ oþ gode Fyssh, cast þ fewe above, & sūe it forth.

Cold Brewet. xx.  
VI. XI.

Take crome<sup>l</sup> of almand<sup>9</sup>. dry it in a cloth. and whan it is dryed do it in a vessel, do <sup>9</sup>þto salt, sug<sup>9</sup>, and white powdō of gyng<sup>9</sup> and Juys of Fenel and wyne. and lat it wel stonde. lay full & messe & dresse it forth.

Peer<sup>9</sup><sup>m</sup> in confyt. xx.  
VI. XII.

Take peer<sup>9</sup> and pare hē clene. take gode rede wyne & mulberes<sup>n</sup> oþ sañdr and seep þ peer<sup>9</sup> þin & whan þei

<sup>k</sup> Sowpes of Galyntyne. Contents has *in*, recte. *Sowpes* means Sops. <sup>l</sup> crome. crumb, pulp. <sup>m</sup> Peer<sup>9</sup>. pears.

<sup>n</sup> mulberes. mulberries, for colouring.



buth yfode, take hē up, make a fyrp of wyne greke.  
 oþ vnage<sup>o</sup> w blañche powd<sup>o</sup> oþ white sug and powd<sup>o</sup>  
 gyng & do the per<sup>o</sup> þin. seep it a lytel & messe it  
 forth.

Egurdouce<sup>p</sup> of Fyfshe.

xx.  
VI. XIII.

Take Loch<sup>o</sup> oþ Tench<sup>o</sup> oþ Solys smyte hem on pecys.  
 fry hē in oyle. take half wyne half vyneḡ and sug &  
 make a siryp. do þto oynoñs icorue<sup>o</sup> raisoñs corañce.  
 and grete raysoñs. do þto hole spices. gode powd<sup>o</sup>  
 and salt. messe þ fyfsh & lay þ sewe aboue and sūe  
 forth.

Colde Brewet.

xx.  
VI. XIII.

Take Almañd<sup>o</sup> and grynde hē. take the tweydel<sup>r</sup>  
 of wyne oþ the þriddell of vyneḡ. drawe up the Al-  
 mañd þw. take anys sug & branch<sup>o</sup> of fenel grene a  
 fewe. & drawe hē up togȳd w þ mylke take poud<sup>o</sup>  
 of canell. of gyng. clow. & maces hoole. take kydde  
 oþ chikeñs oþ flessh. & choppe hem small and seep  
 hem. take all þis flessh whan it is fodeñ & lay it ī a

o Vernage. Vernaccia, a sort of Italian white wine. V. Gloss.

p Egurdouce. Vide Gloss.

o icorue, icorven. cut. V. Gloss.

r Tweydel. Two parts.

cleue vessel & boile þ<sup>9</sup> fewe & cast þ<sup>9</sup>to salt. þenne cast  
al þis in þ<sup>c</sup> pot with flesh. ¶<sup>9</sup>r. <sup>s</sup>

Pevorat<sup>t</sup> for Veel and Venyson. <sup>xx.</sup>  
VI. XV.

Take Brede & fry it in grece. drawe it up with broth  
and vyneg, take þ<sup>9</sup>to powd<sup>9</sup> of pep & salt and sette it  
on the fyre. boile it and messe it forth.

Sawfe<sup>u</sup> blañche for Capons yfode. <sup>xx.</sup>  
VI. XVI.

Take Almand<sup>9</sup> blañched and grynd hem al to doust.  
temp it up with vions and powd<sup>9</sup> of gyngyn and  
messe it forth.

Sawfe Noyre for Capons yrosted. <sup>xx.</sup>  
VI. XVII.

Take the lyu<sup>9</sup> of Capons and roost it wel. take  
anyse and greynes de Parys<sup>x</sup>. gyng<sup>9</sup>. canel. & a lytill  
crust of brede and gnde it smale. and grynde it up  
w<sup>t</sup> vions. and wip<sup>9</sup> grece of Capons. boyle it and sūe  
it forth.

¶<sup>9</sup>r. i. e. sūe forth.

¶ Pevorat. Peverade, from the pepper of which it is principally  
composed.

<sup>u</sup> Sawfe. *Sawce*, Contents. As N<sup>o</sup> 137.

<sup>x</sup> de Parys. Of Paradise. V. Pref.

Galyntyne<sup>y</sup>.

xx.  
vi. xviii.

Take crust<sup>o</sup> of Brede and grynde hem smale, do  
þto powd<sup>o</sup> of galyngale, of canel, of gyngyn<sup>o</sup> and salt  
it, tempre it with vyne<sup>g</sup> and drawe it up þurgh a  
strayn<sup>o</sup> & messe it forth.

Gyngē<sup>z</sup>.

xx.  
vi. xix.

Take payndemayn and pare it clene and funde it  
in Vine<sup>g</sup>, grynde it and temp it wiþ Vyne<sup>g</sup>, and with  
powd<sup>o</sup> gyng<sup>o</sup> and salt, drawe it thurgh a styn<sup>o</sup>. and  
sue forth.

Verde<sup>a</sup> Sawfe.

xx.  
vii.

Take p<sup>se</sup>l. mynt. garlek. a litul spell<sup>b</sup> and sawfe,  
a litul canel. gyng<sup>o</sup>. pip. wyne. brede. vyne<sup>g</sup> & salt  
grynde it smal w<sup>t</sup> safrōn & messe it forth.

Sawfe Noyre for Malard.

xx.  
vii. i.

Take brede and blode iboiled. and grynde it and  
drawe it thurgh a cloth w<sup>t</sup> Vyne<sup>g</sup>, do þto powd<sup>o</sup> of

<sup>y</sup> Galyntyne. Galentyne, Contents.

<sup>z</sup> Gyngē. From the powder of Ginger therein used.

<sup>a</sup> Verde. It has the sound of *Green-sauce*, but as there is no  
Sorel in it, it is so named from the other herbs.

<sup>b</sup> a litul spell. Wild thyme.

gyng<sup>9</sup> ad of pep. & þ<sup>c</sup> grece of the Maulard. salt it,  
boile it wel and sūe it forth.

## Cawdel for Gees,

xx.  
VII. II.

Take garlec and ḡnde it smale. Safrōn and flō<sup>9</sup> þ<sup>c</sup>-  
with & salt. and temp it up with Cowe Mylke. and  
seep it wel and sūe it forth.

Chawdōn<sup>c</sup> for Swann<sup>9</sup>xx.  
VII. III.

Take þ<sup>c</sup> lyū<sup>9</sup> and þ<sup>c</sup> offall<sup>d</sup> of the Swann<sup>9</sup> & do it to  
seep i gode broth. take it up. take out þ<sup>c</sup> bonys. take  
& hewe the flessh smale. make a Lyō<sup>9</sup> of crust<sup>9</sup> of brede  
& of þ<sup>c</sup> blode of þ<sup>c</sup> Swan yfoden. & do þ<sup>c</sup>to powdō<sup>9</sup> of  
clow<sup>9</sup> & of pip & of wyne & salt, & seep it & cast þ<sup>c</sup> flessh  
þ<sup>c</sup>to ihewed. and messe it forth w<sup>c</sup> þ<sup>c</sup> Swan.

Sawse Camelyne<sup>c</sup>.xx.  
VII. IIII.

Take Rayfōns of Coraṅce. & kyrnels of notys. &  
crust<sup>9</sup> of brede & powdō<sup>9</sup> of gyng<sup>9</sup> clow<sup>9</sup> flō<sup>9</sup> of canel. by<sup>9</sup>  
it<sup>f</sup> wel togȳd and do it þ<sup>c</sup>to. salt it, temp it up with  
vyneḡ. and sūe it forth.

\* Chawdōn. V. Gloss.

<sup>d</sup> offall. *Extā*, Gibles.

\* Camelyne. Qu. if *Canelyne* from the *Fluor of Canel*?

<sup>f</sup> by. bray.

## Lumbard Mustard.

xx.  
VII. V.

Take Mustard seed and waishe it & drye it ī an  
 ovene, grynde it drye. farse it thurgh a farse. clarifie  
 hony w wyne & vyne<sup>g</sup> & stere it wel togedr<sup>9</sup> and make  
 it thikke ynow<sup>z</sup>. & whan þ<sup>u</sup> wilt spende þof<sup>9</sup> make it  
 thynne w wyne.

Nota.

xx.  
VII. VI.

Cranes<sup>s</sup> and Heroñs shul be armed<sup>h</sup> with lard<sup>9</sup> of  
 Swyne. and eten with gyng<sup>9</sup>.

Nota.

xx.  
VII. VII.

Pokok and Ptfuch shul be pboiled. lardid and  
 rosted. and eten with gyngen<sup>9</sup>.

<sup>s</sup> Cranes. A dish frequent formerly at great tables. Archæo-  
 logia, II. p. 171. mentioned with Herons, as here, Mf. Ed. 3.  
 where the same Recipe occurs. et v. Lel. Coll. IV. p. 226. VI. p.  
 38. Rabelais, IV. c. 59. E. of Devon's Feast.

<sup>h</sup> armed. Mf. Ed. N<sup>o</sup> 3. has *enarmed*, as may be read there.  
*Enarmed*, however, in Lel. Collect. IV. p. 225. means, decorated  
 with coate of arms. Sheldes of Brawn are there *in armor*, p. 226.  
 However, there is such a word as *enorned*. Leland, p. 280. 286.  
 297. which approaches nearer.

Fry blaunched. xx.  
VII. VIII.

Take Almand<sup>9</sup> blaunched and grynde hē al to doust,  
do þise ī a thynne foile. close it þinne fast. and fry it  
in Oile. clarifie hony w Wyne. & bake it þw.

Frytō of Pasternak<sup>9</sup> of } xx.  
VII. IX.  
of Apples<sup>i</sup>.

Take skyrwat<sup>9</sup> and pastnak<sup>9</sup> and apples, & pboile hē,  
make a batō of flo<sup>9</sup> and ayren, cast þto ale. safron &  
salt. wete hē ī þ batō and frye hē ī oile or ī grece. do  
þto Almand Mylk. & sūe it forth.

Frytō of Mylke. xx.  
VII. X.

Take of crudd<sup>k</sup> and þsse out þ wheyze<sup>l</sup>. do þto sū  
whyte of ayren. fry hē. do þto. & lay on sug and  
messe forth.

Frytō of Erbes. xx.  
VII. XI.

Take gode erbys. grynde hē and medle<sup>m</sup> hē w flo<sup>9</sup>  
and wat & a lytel zest and salt, and frye hē ī oyle. and  
ete hē w clere hony.

<sup>i</sup> Frytour, &c. Contents has only, *Frytours of Pasternakes*.  
N. B. *Frytour* is *Fritter*.

<sup>k</sup> Cruddes. Curds, per metathesin.

<sup>l</sup> wheyze. whey. <sup>m</sup> medle. mix.

Rasyols.



Rasyols <sup>a</sup>.xx.  
vii. xii.

Take fwyne lyuōs and seeþ hē wel. take brede & grate it. and take zolkes of ayreñ. & make hit fowple ° and do þto a lytull of lard carnōn lyche a dee<sup>p</sup>. chese g̃tyd<sup>a</sup> & whyte grece. powdō<sup>o</sup> douce & of gýng<sup>o</sup> & wynde it to ball<sup>r</sup> as grete as apples. take þ<sup>c</sup> calle of þ<sup>c</sup> fwyne & cast eūe<sup>s</sup> by hȳ self þ<sup>c</sup>in. Make a Crust ī a trape<sup>t</sup>. and lay þ<sup>c</sup> ball<sup>r</sup> þ<sup>c</sup>in & bake it. and whan þey both ynowz: put þ<sup>c</sup>in a layō of ayreñ w<sup>t</sup> powdō fort and Safrōn. and sūe it forth.

Whyte Mylat<sup>u</sup>.xx.  
vii. xiii.

Take Ayreñ and wryng hē thurgh a cloth. take powdō fort, brede igrated, & safrōn, & cast þto a gode q̃ntite of vyneḡ with a litull salt, medle all yfere. make a foile ī a trāp & bake it wel þinne. and sūe it forth.

<sup>a</sup> Rasyols. Rasiowls, Contents. Qu. the etymon.

° fowple. supple.

<sup>p</sup> carnōn lyche a dee. Cut like dice, diced. Fr. *De*; singular of *Dice*.

<sup>a</sup> g̃tyd. grated. *igrated*, N<sup>o</sup> 153.

<sup>r</sup> wynde it to balles, make it into Balls.

<sup>s</sup> eūe. each.

<sup>t</sup> trape. pan, or dish. French.

<sup>u</sup> Mylates. Contents, *Milates*; but 155 as here. Qu.

Crustard<sup>9</sup> of Flessh.xx.  
VII. XIII.

Take peiōns<sup>y</sup> and finale bridd<sup>9</sup>  
 smyte hē ī gobett<sup>9</sup> wiþ<sup>9</sup> viaws<sup>z</sup> do þto faf-  
 ron, make a crust ī a trāp. and pynche it. & cowche  
 þ flessh þinne. & cast þinne Raisōns corançe. powdō<sup>9</sup>  
 douce and salt. breke ayren and wryng hem thurgh  
 a cloth & swyng þ fewe of þ<sup>9</sup> þw<sup>t</sup> and helde  
 it<sup>a</sup> uppon the flessh. couē it & bake it wel. and sūe  
 it forth.

Mylat<sup>9</sup> of Pork.xx.  
VII. XV.

Hewe Pork al to pecys and medle it w ayren &  
 chese igted. do þto powdō fort safron & pyner<sup>b</sup> with  
 salt, make a crust ī a trāp, bake it wel þinne, and sūe  
 it forth.

Crustard<sup>9</sup> of Fyshe.xx.  
VII. XVI.

Take loch<sup>9</sup>, laumproñs, and Eelis. smyte hem on  
 pecys, and stewe hē wiþ Almañd Mylke and vions<sup>9</sup>,  
 frye the loch ī oile as tofore. and lay þ fissh þinne.

<sup>a</sup> Crustards. Pies.

<sup>y</sup> peions. pigeons. V. ad N<sup>o</sup> 48.

<sup>z</sup> viaws. Verjuice.

<sup>a</sup> helde it. pour, cast.

<sup>b</sup> pyner. Vide Pref.

cast

cast <sup>9</sup>pon powdō fort powdō douce. with raysons co-  
rañce & prunes damysyns. take galyntyn and þ̄ fewe  
þinne, and swyng it togȳd and cast ī the trape. &  
bake it and sūe it forth.

Crustard of Eerbis<sup>e</sup> on fyfsh Day. <sup>xx.</sup>VII. XVII.

Take gode Eerbys and grynde hē smale with walle-  
not <sup>9</sup>pyked clene. a grete portion. lye it up almost wiþ  
as myche <sup>9</sup>vions as wať. seep it wel w̄ powdō and  
Safron woute Salt. make a crust in a traþ and do þ̄  
fyfsh þinne unstewed wiþ a litel oile & gode Powdō.  
whan it is half ybake do þ̄ fewe þto & bake it up.  
If þ̄ wilt make it clere of Fyfish seep ayren harde. &  
take out þ̄ zolk & gnde hē w̄ gode powdōs. and alyc  
it up with gode stewes<sup>d</sup> and sūe it forth.

Leshes<sup>e</sup> fryed in lenton<sup>f</sup>. <sup>xx.</sup>VII. XVIII.

Drawe a thick almande Mylke wiþ wať. take dat<sup>9</sup>  
and pyke hē clene w̄ apples and peer & mynce hē w̄  
pnes damysyns. take out þ̄ ston<sup>9</sup> out of þ̄ pnes. &  
kerue the pnes a two. do þto Raisons sug. flo of ca-  
nel. hoole macys and clow. gode powdōs & salt. colo

<sup>e</sup> Erbis. Rather *Erbis and Fish*.

<sup>d</sup> stewes. V. N<sup>o</sup> 170.

<sup>e</sup> Leshes. V. Leche Lombard in Gloss.

<sup>f</sup> lenton. Lentōn, Contents, i. e. Lent.

hem up w<sup>9</sup> sañdr<sup>9</sup>. meng þise with oile, make a coffyn  
as þ<sup>u</sup> didest bifor & do þis Fars s<sup>9</sup> þin. and bake it wel  
and sūe it forth.

## Wastels yfarced.

xx.  
vii. xix.

Take a Wastel and hewe out þ<sup>e</sup> crīnnes. take ayren<sup>9</sup>  
& shepis talow & þ<sup>e</sup> crīnn<sup>9</sup> of þ<sup>e</sup> same Wastell powdō<sup>9</sup>  
fort & salt w<sup>9</sup> Safrōn and Raisōns corañce. & medle alle  
þise yfere & do it in þ<sup>e</sup> Wastel. close it & bynde it fast  
togidre. and seep it wel.

## Sawge yfarced.

xx.  
viii.

Take sawge. grynde it and temp it up with ayren<sup>9</sup>.  
a sawcyst<sup>9</sup> <sup>h</sup> & kerf h<sup>y</sup> to gobett and cast it ī a possy-  
net. and do þ<sup>9</sup>wip grece & frye it. Whan it is fried  
ynowz cast þ<sup>9</sup>to sawge w<sup>9</sup> ayren make it not to harde.  
cast þ<sup>9</sup>to powdō<sup>9</sup> douce, messe it forth. If it be in  
Ymber day: take sauge butt<sup>9</sup> & ayren<sup>9</sup>. and lat it stonde  
wel by þ<sup>e</sup> fause<sup>i</sup>, & sūe it forth.

Sawgeat<sup>k</sup>.xx.  
viii. i.

Take Pork and seep it wel and gn<sup>i</sup>de it smale and  
medle it wip ayren & brede. ygrated. do þ<sup>9</sup>to powdō<sup>9</sup>

<sup>z</sup> Fars. Vide Gloss.<sup>h</sup> saweyster. Qu.<sup>i</sup> stonde wel by the fause. Become thick with the sawce.<sup>k</sup> Sawgeat. So named from the Sage, or Sawge.

fort and safron with pyn<sup>9</sup> & salt. take & close litull<sup>9</sup>.  
 Bail<sup>9</sup> ī foiles<sup>1</sup> of sawge. wete it with a batō of ayren  
 & fry it. & sūe it forth.

Cryspes<sup>m</sup>.

xx.

VIII. II.

Take flō of pandemayn and medle it with white  
 grece ou the fyr in a chawfō<sup>n</sup> and do the batō<sup>9</sup> pto  
 queyntlich<sup>o</sup> þurgh þy fyngōs. or thurgh a skymō.  
 and lat it a litul<sup>p</sup> quayle<sup>q</sup> a litell so þ<sup>ḡ</sup> be hool þinne.  
 And if þ<sup>9</sup> wilt colō it wiþ alkenet yfōndyt. take hē up  
 & cast þinne sug<sup>9</sup>, and sūe hē forth.

## Cryspels.

xx.

VIII. III.

Take and make a foile of gode Past as thynne as  
 Pap. kerue it out & fry it in oile. op<sup>9</sup> ī þ<sup>ḡ</sup> grece and

<sup>1</sup> foiles. leaves.

<sup>m</sup> Cryspes. Ms. Ed. N<sup>o</sup> 26. *Cryppys*, meaning *Crisps*, Chaucer  
 having *crisps*, by transposition, for *crisp*. In Kent *p* is commonly put  
 before the *s*, as *baps* is *hasp*, *waps* is *wasp*. V. Junius. V. *Happs*,  
 and *Haspe*, and *Wasp*.

<sup>n</sup> chawfō. chaffing dish.

<sup>o</sup> quentlich<sup>9</sup>. nicely.

<sup>p</sup> a litul. Dele.

<sup>q</sup> quayle. an cool?

<sup>ḡ</sup> grece. Dele *the*.

K

p re-

þ remnañt<sup>s</sup>, take hony clarified and flaunne<sup>t</sup> þ<sup>9</sup> w<sup>r</sup>, alye hem up and sūe hem forth.

## Tartee.

xx.  
VIII. IIII.

Take pork yfode. hewe it & bray it. do þ<sup>9</sup> to ayren. Raisōns sug<sup>9</sup> and powdō<sup>9</sup> of gyng<sup>9</sup>. powdō<sup>9</sup> douce. and smale bridd<sup>9</sup> þamong & white grece. take prunes, safron. & salt, and make a crust ī a traþ & do þ<sup>9</sup> Fars<sup>u</sup> þin. & bake it wel & sūe it forth.

Tart in Ymbre<sup>x</sup> day.

xx.  
VIII. v.

Take and pboile Oynōns þffe out þ<sup>9</sup> wať & hewe hē smale. take brede & bray it ī a mort. and temp it up w<sup>t</sup> Ayren. do þ<sup>9</sup> to butt<sup>9</sup>. safron and salt. & raisōns corañs. & a litel sug<sup>9</sup> with powdō<sup>9</sup> douce. and bake it ī a traþ. & sūe it forth.

Tart de Bry<sup>y</sup>.

xx.  
VIII. VI.

Take a Crust ynche depe in a traþ. take zolkes of Ayren rawe & chefe ruayn<sup>z</sup>. & medle it & þ<sup>9</sup> zolkes to-

<sup>s</sup> þ remnant, i. e. as for the remnant.

<sup>t</sup> flaunne. French *flau*, custard.

<sup>u</sup> þ Fars, r. þ<sup>e</sup> Fars.

<sup>x</sup> Ymbre. Ember.

<sup>y</sup> de Bry. Qu. *Brie*, the country.

<sup>z</sup> Chefe ruayn. Qu. of Roisen. V. ad 49.



gȳd. and do þ<sup>9</sup>to powdō gyng. ſug. ſafroñ. and ſalt.  
do it in a traþ, bake it and ſūe it forth.

Tart de brymlent<sup>a</sup>.xx.  
VIII. VII.

Take Fyg<sup>9</sup> & Rayſoñs. & waiſſhe hē in Wyne. and  
gnde hem ſmale w apples & per<sup>9</sup> clene ypiked. take  
hē up and caſt hē in a pot wiþ wyne and ſug. take  
ſalwar Salmōn<sup>b</sup> yfode. oþ<sup>9</sup> codlyng, oþ<sup>9</sup> haddok, &  
bray hē ſmal. & do þ<sup>9</sup>to white powdōs & hool ſpices. &  
ſalt. and ſeeþ it. and whanne it is fode ynowz. take  
it up and do it in a veſſel and lat it kele. make a  
Coffyn an ynche depe & do þ<sup>c</sup> fars þin. Plañt it boue<sup>c</sup>  
w prunes and damyſyns. take þ<sup>c</sup> ſton<sup>9</sup> out, and wiþ  
dates q̄rte rede<sup>d</sup> and piked clene. and coūe the coffyn,  
and bake it wel, and ſūe it forth.

Tartes of Fleſh<sup>e</sup>.xx.  
VIII. VIII.

Take Pork yfode and grynde it ſmale. tarde<sup>f</sup> harde

<sup>a</sup> Brymlent. Perhaps Midlent or High Lent. *Bryme*, in Cotgrave, is the *midſt* of Winter. The fare is certainly lenten. A. S. bryme. Solennis, or beginning of Lent, from A. S. brymm, ora, margo. Yet, after all, it may be a miſtake for *Prymlent*.

<sup>b</sup> ſalwar Samōn. V. ad N<sup>o</sup> 98.

<sup>c</sup> plānt it above. Stick it *above*, or on the top.

<sup>d</sup> q̄rte red. quartered.

<sup>e</sup> Tartes of Fleſh. So we have *Tarte Poleyn*, *Lel. Coll.* IV. p. 226. i. e. of Pullen, or Poultry.

<sup>f</sup> tarde, r. *take*. For ſee N<sup>o</sup> 169.

eyren ifode & ygrōnde and do pto with Chese ygronde.  
 take gode powdō and hool spices, sug, fafrōn, and  
 salt. & do pto. make a coffyn as to feel sayde & do þis  
 pinne, & plānt it w<sup>t</sup> smale bridd<sup>9</sup> istyned & cōnyng. &  
 hewe hē to smale gobett & bake it as tofore. & sūe it  
 forth.

Tartlet<sup>9</sup>.xx.  
VIII. IX.

Take Veel yfode and gnde it smale. take harde  
 Eyren ifode and ygrōnd & do pto with prunes hoole<sup>h</sup>.  
 dat<sup>9</sup>. icorūe. pyn<sup>9</sup> and Raisōns coraṅce. hool spices &  
 powdō. sug. salt, and make a litell coffyn and do þis  
 fars pinne. & bake it & sūe it forth.

Tart<sup>9</sup> of Fyfshe.xx.  
VIII. X.

Take Eelys and Samōn and smyte hē on pecys. &  
 stewe it<sup>i</sup> almānd mylke and vious. drawe up on  
 almānd mylk wiþ p<sup>9</sup> stewe. Pyke out the bon clene of  
 p<sup>9</sup> fyfsh. and save p<sup>9</sup> myddell pece hoole of p<sup>9</sup> Eelys &  
 gnde p<sup>9</sup> oop<sup>9</sup> fish smale. and do pto powdō, sug, & salt  
 and gted brede. & fors p<sup>9</sup> Eelys p<sup>9</sup> w<sup>9</sup> þer as<sup>k</sup> p<sup>9</sup> bonys were  
 medle p<sup>9</sup> oop<sup>9</sup> dele of the fars & p<sup>9</sup> mylk togid. and colō

z to feel sayde. perhaps, to hold the same.

<sup>h</sup> hoole, whole.

<sup>i</sup> it, rather *hem*, i. e. them.

<sup>k</sup> þeras. where. V. N<sup>o</sup> 177.

it w<sup>t</sup> sañdr<sup>9</sup>. make a cruſt in a traṡ as before. and bake  
it þin and ſūe it forth.

Sambocade<sup>1</sup>.

xx.

VIII. XI.

Take and make a Cruſt ī a traṡ. & take a crudd<sup>9</sup>  
and wryng out þ<sup>c</sup> wheyze. and drawe hē þurgh a  
ſtýnō. and put ī þ<sup>c</sup> ſtýnō cruſt. do þto ſug<sup>9</sup> the þridde  
part & ſomdel<sup>m</sup> whyte of Ayreñ. & ſhake þin blom<sup>9</sup>  
of elren<sup>n</sup>. & bake it up w<sup>t</sup> curoſe<sup>o</sup> & meſſe it forth.

Erbolat<sup>9</sup>p.

xx.

VIII. XII.

Take pſel, mynt<sup>9</sup>, fauey, & ſauge, tanſey, vuayn,  
clarry, rewe, ditayn, ſenel, ſouthrenwode, hewe hē  
& gñde hē ſmale, medle hē up w<sup>t</sup> Ayreñ. do butt ī a  
traṡ. & do þ<sup>c</sup> fars þto. & bake it & meſſe it forth.

Nyſebek<sup>r</sup>.

xx.

VIII. XIII.

Take þe þridde part of ſowre Dokk<sup>9</sup> and flo<sup>9</sup> þto. &  
bete it toged<sup>t</sup> tyl it be as towh as eny lyme. caſt þto

<sup>1</sup> Sambucade. As made of the *Sambucus*, or Elder.

<sup>m</sup> Somdel. Some.

<sup>n</sup> Blom of Elren. Elder flowers.

<sup>o</sup> curoſe.

<sup>p</sup> Erbolat, i. e. Herbolade, a confection of herbs.

<sup>9</sup> myntes, mint.

<sup>r</sup> Nyſebek. Qu.

salt. & do it ī a disshe holke<sup>s</sup> in þ<sup>e</sup> bothom, and let it out wiþ þy fing<sup>9</sup> queynchche<sup>t</sup> ī a chowfer<sup>u</sup> wiþ oile. & frye it wel. and whan it is ynow<sup>z</sup>: take it out and cast þ<sup>9</sup>to sug<sup>9</sup> &c.

For to make Poīe Dorryle<sup>x</sup> and oþē þyng<sup>9</sup>. <sup>xx.</sup> VIII.XIII.

Take þ<sup>e</sup> lire of Pork rawe. and grynde it smale. medle it up wiþ powdre fort, safrōn, and salt, and do þ<sup>9</sup>to Raisōns of Coraīce, make ball<sup>9</sup> þof. and wete it wele ī white of ayreñ. & do it to seep ī boillȳg wať. take hem up and put hem on a spyt. rost hē wel and take þ<sup>e</sup>sel ygronde and wryng it up with ayren & a þty of flo. and lat erne<sup>y</sup> abonte þ<sup>e</sup> spyt. And if þ<sup>u</sup> wilt, take for þ<sup>e</sup>sel safrōn, and sūe it forth.

<sup>s</sup> holke. Qu. hollow.

<sup>t</sup> queynchche. an *queyntlich*, as N<sup>o</sup> 162.

<sup>u</sup> Chowfer. chaffing dish, as N<sup>o</sup> 162.

<sup>x</sup> Poīe dorryle. Contents, *pō dorryes*, rectè, for MS. Ed. 42, has *Pommedorry*; and see N<sup>o</sup> 177. So named from the *balls* and the *gilding*. "*Pommes dorées*, golden apples." Cotgrave. *Pōn-dorroye*. MS. Ed. 58; but vide *Dorry* in Gloss.

<sup>y</sup> erne. Qu.

Cotagres<sup>z</sup>.xx.  
VIII. XV.

Take and make þ<sup>e</sup> self fars<sup>a</sup>. but do þ<sup>e</sup>to pyñ<sup>o</sup> and  
 sug<sup>o</sup>. take an hole rowsted cok, pulle hȳ<sup>b</sup> & hylde<sup>c</sup>  
 hym al togyd<sup>o</sup> faue þ<sup>e</sup> legg<sup>o</sup>. take a pigg and hilde<sup>d</sup> hȳ<sup>o</sup>  
 fro þ<sup>e</sup> mydd<sup>o</sup> douward, fylle hī ful of þ<sup>e</sup> fars & sowe hȳ<sup>o</sup>  
 fast togid<sup>o</sup>. do hȳ in a panne & seep<sup>h</sup> hȳ wel. and whan  
 þei bene isode<sup>o</sup> do hē on a spyt & rost it wele. colo<sup>o</sup>  
 it w<sup>o</sup> zolkes of ayren and safrōn, lay þon foyles<sup>e</sup> of  
 gold and of filu<sup>o</sup>. and sūe hit forth.

Hert rowee<sup>f</sup>.xx.  
VIII. XVI.

Take þ<sup>e</sup> mawe of þ<sup>e</sup> grete Swyne. and fyfe oþ<sup>o</sup> sex  
 of pigg<sup>o</sup> mawe. fyll hē full of þ<sup>e</sup> self fars. & sowe hē  
 fast, pboile hē. take hē up & make smale prews<sup>g</sup> of  
 gode past and frye hē. take þese prews yfryed & seep<sup>h</sup>

<sup>z</sup> Cotagres. This is a sumptuous dish. Perhaps we should read  
*Cokagres*, from the *cock* and *grees*, or wild pig, therein used. V.  
*wyne grace* in Gloss.

<sup>a</sup> self fars. Same as preceding Recipe.

<sup>b</sup> pulle hȳ, i. e. in pieces.

<sup>c</sup> hylde. cast.

<sup>d</sup> hilde. skin.

<sup>e</sup> foyles. leaves; of Laurel or Bay, suppose; gilt and silvered  
 for ornament.

<sup>f</sup> Hert rowee. Contents, *Hart rows*; perhaps from *heart*.

<sup>g</sup> prews. Qu. V. in Gloss.

<sup>h</sup> seep. There is a fault here, it means *stick*.

hē picke in þ<sup>9</sup> maw<sup>9</sup> on þ<sup>9</sup> fars made aft<sup>i</sup> an urchon<sup>n</sup>  
woute legg<sup>9</sup>. put hem on a spyt & roost hē & coló<sup>9</sup> hem  
w<sup>9</sup> safron & messe hē forth.

Potews<sup>k</sup>.

xx.  
VIII. XVII.

Take Pott<sup>9</sup> of Erþ<sup>9</sup> lytell of half a quart and fyll hem  
full of fars of pōme dorries<sup>l</sup>. oþ<sup>9</sup> make with þyn  
honde. oþ<sup>9</sup> i a moolde pott<sup>9</sup> of þ<sup>9</sup> self fars. put hem i  
wat<sup>9</sup> & seeþ hē up wel. and whan þey both ynowz.  
breke þ<sup>9</sup> pott<sup>9</sup> of erþ<sup>9</sup> & do þ<sup>9</sup> fars on þ<sup>9</sup> spyt & roost hē  
wel. and whan þei both yrosted. coló<sup>9</sup> hem as pōme  
dorries. make of litull prewes<sup>m</sup> gode past, frye hem  
oþ<sup>9</sup> roost hem wel i grece. & make þof Eerys<sup>n</sup> to pott<sup>9</sup>  
& coló<sup>9</sup> it. and make rosys<sup>o</sup> of gode past, & frye hē, &  
put þ<sup>9</sup> steles<sup>p</sup> i þ<sup>9</sup> hole þ<sup>9</sup> spyt was. & coló<sup>9</sup> it with  
whyte. oþ<sup>9</sup> rede. & sūe it forth.

<sup>i</sup> after, i. e. like.

<sup>k</sup> Potews. probably from the *pots* employed.

<sup>l</sup> pōme dorries. Vide ad N<sup>o</sup> 174.

<sup>m</sup> prewes. V. ad 176.

<sup>n</sup> eerys. Ears for the pots. V. 185.

<sup>o</sup> rosys. roses.

<sup>p</sup> steles. stalks.

<sup>9</sup> þ. there, i. e. where. V. 170.



Sachus<sup>r</sup>.xx.  
VIII. XVIII.

Take smale Sachellis of canuas and fille hem full of þ<sup>e</sup> same fars<sup>s</sup> & seep hē. and whan þey both ynow<sup>z</sup> take of the canvas. rost hem & colō hem &c.

Bursews<sup>t</sup>.xx.  
VIII. XIX.

Take Pork. seep it and grynde it smale wip foddē ayren. do þ<sup>o</sup> gode powdōs and hole spices and salt w<sup>th</sup> sug. make þ<sup>o</sup> smale ball<sup>o</sup>, and cast hē in a batō<sup>u</sup> of ayren. & wetē hē in flō. and frye hē in grece as frytōs<sup>x</sup>. and sūe hem forth.

Spynoch<sup>o</sup> yfryed.xx.  
IX.

Take Spynoch<sup>o</sup>. pboile hē ī sepyng wat. take hē up and pſſe . . . out of þ<sup>e</sup> wat<sup>z</sup> and hem<sup>a</sup> ī two. frye hē ī oile clene. & do þ<sup>o</sup> powdō. & sūe forth.

<sup>r</sup> Sachus. I suppose *sacks*.

<sup>s</sup> same fars. viz. as 174.

<sup>t</sup> Bursews. Different from *Bursen* in N<sup>o</sup> 11; therefore qu. etymon.

<sup>u</sup> Batō. batter.

<sup>x</sup> frytōs. fritters.

<sup>y</sup> Spynoches. Spinage, which we use in the singular.

<sup>z</sup> out of the water. dele of; or it may mean, *when out of the water*.

<sup>a</sup> hem r. *beve*.

## Benēs yfryed.

xx.  
ix. i.

Take benēs and ſeeþ hē almoſt til þey berſten. take  
and wryng out þ<sup>o</sup> waſ clene. do þto Oynōns yfode and  
ymynced. and garlec þ<sup>o</sup> w. frye hem ī oile. oþ ī grece.  
& do þto powdō douce. & ſūe it forth.

Ryſhews<sup>b</sup> of Fruyt.xx.  
ix. ii.

Take Fyg<sup>o</sup> and raiſōns. pyke hē and waiſſhe hē in  
Wyne. grynde hē wiþ apples and peer<sup>o</sup> ypared and  
ypiked clene. do þto gode powdōs. and hole ſpices.  
make ball<sup>o</sup> þof. fryē ī oile and ſūe hē forth.

Daryols<sup>c</sup>.xx.  
ix. iii.

Take Creme of Cowe mylke. oþ<sup>o</sup> of Almand<sup>o</sup>. do þto  
ayren w<sup>o</sup> ſug<sup>o</sup>, faſroñ, and ſalt. medle it yfere. do it ī a  
coffyn. of ii. ynche depe. bake it wel and ſūe it forth.

Flaumpeyns<sup>d</sup>.xx.  
ix. iiij.

Take fat Pork yfode. pyke it clene. grynde it ſmale.  
grynde Cheſe & do þto. wiþ ſug<sup>o</sup> and gode powdōs.

<sup>b</sup> Ryſhews. *ruſſbewſes*, Contents. Qu.<sup>c</sup> Daryols. Qu.<sup>d</sup> Flaumpeyns. *Flaumpens*, Contents. V. N<sup>o</sup> 113.

make a coffyn of an ynche depe. and do þis fars<sup>9</sup> þin.  
make a thynne foile of gode past & kerue out þoff  
smale poynt<sup>e</sup>. frye hē in fars<sup>f</sup>. & bake it up &c.

Chewet<sup>9</sup> on Fleshe Day.

xx.  
ix. v.

Take þ<sup>9</sup> lire of Pork and kerue it al to pecys. and  
henn<sup>9</sup> þwith and do it ī a panne and frye it & make a  
Coffyn as to<sup>h</sup> a pye smale & do þinne. & do þuppon  
zolk<sup>9</sup> of ayren. harde. powdō of gyng<sup>9</sup> and salt, coue  
it & fry it ī grece. oþ<sup>9</sup> bake it wel and sūe it forth.

Chewet<sup>9</sup> on Fyfish Day.

xx.  
ix. vi.

Take Turbut. haddok. Codlyng. and hake. and  
seep it. grynde it smale. and do þto Dat<sup>9</sup>. ygronden.  
raysoṅs pyn. gode powdō and salt. make a Coffyn as  
tofore saide. close þis þin. and frye it ī oile. oþ<sup>9</sup> stue  
it in gyng. sug. oþ<sup>9</sup> ī wyne. oþ<sup>9</sup> bake it. & sūe forth.

Haftlet<sup>9</sup> of Fruyt.

xx.  
ix. vii.

Take Fyg<sup>9</sup> iqrterid<sup>k</sup>. Raysoṅs hool dat<sup>9</sup> and Almand<sup>9</sup>

<sup>e</sup> Points, seems the same as *Prews*, N<sup>o</sup> 176.

<sup>f</sup> in fars, f. *in the fars*; and yet the Fars is disposed of before;  
ergo quære.

<sup>g</sup> Chewers. V. 186.

<sup>h</sup> as to, as for. V, N<sup>o</sup> 177.

<sup>i</sup> Haftletes. *Haftletes*, Contents.

<sup>k</sup> iqrterid. iquartered.

hoole. and ryne<sup>1</sup> hē on a spyt and roost hē. and endore<sup>m</sup> hem as pōme dorries & sūe hē forth.

Comadore<sup>n</sup>.

xx.  
ix. vii.

Take Fyg<sup>9</sup> and Raifōns. pyke hem and waifshe hē clene. skalde hē ī wyne, grynde hē right smale. cast sug<sup>9</sup> ī þ̄ self wyne. and fōnde it togȳd. drawe it up thurgh a stȳnō. & alye up þ̄ fruyt þ̄w. take gode peerys and Appl<sup>9</sup>. pare hem and take þ̄ best, grynde hem smale and cast þ̄to. set a pot on þ̄ fuyr<sup>9</sup> wip oyle and cast alle þise þyng<sup>9</sup> þinne. and stere it warliche, and kepe it wel fro brēnyng. and whan it is fyned cast þ̄to powdōs of gyng<sup>9</sup> of canel. of galyngale. hool clow flo<sup>9</sup> of canel. & macys hoole. cast þ̄to pyn a litel fryed ī oile & salt, and whan it is ynowȝ fyned. take it up and do it ī a vessel & lat it kele. and whan it is colde. kerue out w a knyf smale pecys of þ̄ gretnesse & of þ̄ length of a litel fyng<sup>9</sup>. & close it fast ī gode past. & frye hē ī oile. & sūe forth.

<sup>1</sup> ryne. run.

<sup>m</sup> endore. endorse, MS. Ed. 42. II. 6. v. ad 147.

<sup>n</sup> Comadore. Qu.

<sup>9</sup> Fuyr. fire.

Chastlet<sup>9</sup> P.

xx.

IX. IX.

Take and make a foyle of gode past with a roller of a foot brode. & lyng<sup>9</sup> by cūpas. make iiiii Coffyns of þ̄ self past uppon þ̄ roller þ̄ gretneſſe of þ̄ ſmale of þyn Arme. of vi ynche depneſſe. make þ̄ gretuſt<sup>†</sup> i þ̄ myddell. faſten þ̄ foile i þ̄ mouth upwarde. & faſten þee<sup>9</sup> oþe foure i euſy ſyde. kerue out keyntlich kyrnels<sup>‡</sup> above i þ̄ mane of bataiwyng<sup>u</sup> and drye hē harde i an Ovene. oþ̄ i þ̄ Sūne. In þ̄ myddel Coffyn do a fars of Pork w̄ gode Pork & ayren rawe wiþ ſalt. & colō it wiþ ſafrōn and do in an oþ̄ Creme of Almand<sup>9</sup>. and helde<sup>x</sup> it in an oþ̄<sup>y</sup> creme of Cowe mylke w̄ ayren. colō it w̄ ſandr<sup>9</sup>. an oþ̄<sup>9</sup> man<sup>9</sup>. Fars of Fyg<sup>9</sup>. of rayſons. of Apples. of Peer. & holde it in brōn<sup>z</sup>. an oþ̄<sup>9</sup>

† Chastelets. Little castles, as is evident from the kernelling and the battlements mentioned. *Castles of jelly templewise made.* Lel. Coll. IV. p. 227.

<sup>9</sup> lyng. longer.

† gretuſt. greatest.

<sup>9</sup> pee, i. e. thou.

<sup>‡</sup> kyrnels. Battlements. V. Gloss. Keyntlich, quaintly, curiously. V. Gloss.

<sup>u</sup> bataiwyng. embatteling.

<sup>x</sup> helde. put, cast.

<sup>y</sup> another. As the middle one and only two more are provided for, the two remaining were to be filled, I presume, in the same manner alternately.

<sup>z</sup> holde it brōn. make it brown.

manē,

manē. do fars as to frytōs blanchēd. and colō it with grene. put þis to þ<sup>e</sup> ovenē & bake it wel. & sūē it forth w<sup>th</sup> ew arda<sup>n</sup>t<sup>a</sup>.

For to make ii. <sup>b</sup> pecys of Flessh } xx.  
IX. X.  
to fasten togȳd. }

Take a pece of fressh Flessh and do it ī a pot for to seep. or take a pece of fressh Flessh and kerue it al to gobet. do it ī a pot to seep. & take þ<sup>e</sup> wofe<sup>c</sup> of comfery & put it ī þ<sup>e</sup> pot to þ<sup>e</sup> flessh & it shal fastē anō. & so sūē it forth.

Pur fait Ypocras<sup>d</sup>. xx.  
IX. XI.

Treys Unces de canest. & iij unces de gyngen<sup>9</sup>. spykenard de Spayn le pays dun dener<sup>9</sup>. garyngale<sup>f</sup>. clowes, gylofre, pocur long<sup>9</sup>, noiez mugadez<sup>h</sup>. ma-

<sup>a</sup> ew arda<sup>n</sup>t. hot water. *Eau*, water; anciently written *cue*.

<sup>b</sup> ii. *Twey*, Contents.

<sup>c</sup> wofe. Roots of comfrey are of a very glutinous nature. Quincy, Dispenf. p. 100. *Wofe* is A. S. *præf*, *humour*, juice. See Junius, v. *Wos*, and Mr. Strype's Life of Stow, p. VIII.

<sup>d</sup> Pur fait Ypocras. Id est, *Pour faire Ypocras*; a whole pipe of which was provided for archbishop Nevill's feast about A.D. 1466. So that it was in vast request formerly.

<sup>e</sup> le pays d'un dener, i. e. *le poys d'un Denier*.

<sup>f</sup> garyngale, i. e. *galyngale*.

<sup>g</sup> pocur long, r. poiur long, i. e. *poivre long*.

<sup>h</sup> mugadez, r. muscadez; but q. as the French is *mugnette*. Nutmegs.

ziozame



ziozame<sup>i</sup> cardemonij<sup>k</sup> de chescun<sup>i</sup>. q̄rt<sup>l</sup> douce<sup>l</sup> grayne  
 &<sup>m</sup> de paradys flō de queynel<sup>n</sup> de chescun<sup>i</sup> dī<sup>o</sup> unce de  
 tout. soit fait powdō &<sup>r</sup>.

For to make blank māng<sup>p</sup>.

XX.

IX. XII.

Put Rys ī waī al a nyzt and at morowe waīshe hē  
 clene. aftward put hē to þ<sup>q</sup> fyr<sup>q</sup> fort<sup>q</sup> þ<sup>q</sup> þey berst & not  
 to myche. flithen<sup>r</sup> take brawn of Capōns, or of henn.  
 foden & drawe<sup>s</sup> it smale. aft take mylke of Almand.  
 and put ī to þ<sup>q</sup> Ryys & boile it. and whan it is yboiled  
 put ī þ<sup>q</sup> brawn & alye it þ<sup>q</sup>with. þ<sup>q</sup> it be wel chargeant<sup>t</sup>  
 and mung it fynelich<sup>u</sup> wel þ<sup>q</sup> it fit not<sup>x</sup> to þ<sup>q</sup> pot. and  
 whan it is ynowz & chargeant. do þ<sup>q</sup>to sug<sup>q</sup> gode part,  
 put þ<sup>q</sup>in almand. fryed ī white grece. & dresse it forth.

<sup>i</sup> maziozame, r. *marjorame*.

<sup>k</sup> Cardemonij, r. *Cardamones*.

<sup>l</sup> I q̄rt<sup>a</sup>douce, r. *d'once*. Five penny weights.

<sup>m</sup> &. dele.

<sup>n</sup> queynel. Perhaps *Canell*; but qu. as that is named before.

<sup>o</sup> d̄j. dimid.

<sup>p</sup> blank māng. Very different from that we make now. V. 36.

<sup>q</sup> fyr fort. strong fire.

<sup>r</sup> flithen. then.

<sup>s</sup> drawe. make.

<sup>t</sup> chargeant. stiff. So below, *ynewhz & chargeant*. V. 193,  
 194. V. Gloss.

<sup>u</sup> mung it fynelich' wel. stir it very well.

<sup>x</sup> fit not. adheres not, and thereby burns not. Used now in the  
 North.

For

For to make blank Desne <sup>xx.</sup> <sup>IX. XIII.</sup>

Take Brawn of Henn<sup>9</sup> or of Capon<sup>s</sup> yfoden with-  
oute þ<sup>e</sup> skyn. & hewe hē as smale as þ<sup>u</sup> may. & gnde<sup>i</sup>  
hem ī a mort. aft<sup>r</sup> take gode mylke of Almand<sup>9</sup> & put  
þ<sup>e</sup> brawn þ<sup>in</sup>. & stere it wel togyd<sup>9</sup> & do hem to seep.  
& take flo<sup>9</sup> of Rys & amydon<sup>9</sup> & alay it. so þat it be  
chargeant. & do þ<sup>u</sup>to sug<sup>9</sup> a gode pty. & a pty of white  
grece. and when it is put ī dish<sup>9</sup> strewe uppon it  
blānche powdō. and þenne put in blank desire and  
mawmenye<sup>z</sup> ī dishes togider. and sūe forth.

For to make Mawmenny<sup>a.</sup> <sup>xx.</sup> <sup>IX. XIII.</sup>

Take þ<sup>e</sup> chese and of Flesch of Capon<sup>s</sup> or of Henn<sup>9</sup>.  
& hakke smale in a mort. take mylke of Almand<sup>9</sup> w<sup>th</sup> þ<sup>e</sup>  
broth of freish Beef, oþ<sup>r</sup> freish flesch. & put the flesch  
ī þ<sup>e</sup> mylke oþ<sup>r</sup> in the broth and set hē to þ<sup>e</sup> frye<sup>b.</sup> &  
alye hē up w<sup>th</sup> flo<sup>9</sup> of Ryse. or gastbon<sup>c.</sup> or amydon<sup>9</sup>.  
as chargeant as þ<sup>u</sup> blanke desire. & w<sup>th</sup> zolk of ayren and

<sup>y</sup> blank *Desne*. *Desire*, Contents; rectē. V. Gloss. The Recipe  
in MS. Ed. 29 is much the same with this.

<sup>z</sup> Mawmenye. See N<sup>o</sup> 194.

<sup>a</sup> Mawmenny. *Mawmoune*, Contents. *Mawmene*, MS. Ed. 29.  
30. vide N<sup>o</sup> 193. See Preface for a *fac-simile* of this Recipe.

<sup>b</sup> þ<sup>e</sup> frye. an fyre?

<sup>c</sup> gastbon. Qu.

safrōn for to make it zelow. and when it is dresseit  
in dish<sup>9</sup> w blank desir<sup>9</sup> styk above clow<sup>9</sup> de gilofre. &  
strewe Powdō of galyngale above. and sūe it forth.

The Pety Puānt<sup>d</sup>. xx.  
ix. xv.

Take male Marow<sup>e</sup>. hole parade<sup>f</sup> and kerue it  
rawe. powdō of Gyng<sup>9</sup>. zolk<sup>9</sup> of Ayren<sup>9</sup>, dat<sup>9</sup> mynced.  
raisons of coraṇce. salt a lytel. & loke þ<sup>t</sup> þ<sup>u</sup> make þy  
past with zolkes of Ayren. & þat no waṯ come þto.  
and some þy coffyn. and make up þy past.

Payn puff<sup>g</sup>. xx.  
ix. xvi.

Eodem m̄ fait payn puff. but make it more tendre  
þ past. and loke þ past be rōnde of þ payn puf as  
a coffyn & a pye.

<sup>h</sup> xplicit.

<sup>d</sup> pety puānt. a paste; therefore, perhaps, *paty*; but qu. the  
latter word.

<sup>e</sup> male Marow. Qu.

<sup>f</sup> parade. Qu.

<sup>g</sup> Payn puff. Contents has, *And the pety puant*.

<sup>h</sup> A blank was left in the original for a large E.

The following Memorandum at the End  
of the Roll.

“ Antiquum hoc monumentum oblatum et missum  
est majestati vestræ vicesimo septimo die mensis Julij,  
anno regno vestri fælicissimi vicesimo viij ab humilimo  
vestro subdito, vestræq; majestati fidelissimo

ED STAFFORD,  
Hæres domus subversæ Buckinghamiens.”

N.B. He was Lord Stafford and called Edward.

Edw. D. of Bucks beheaded 1521. 13 H. VIII.

Henry, restored in blood by H. VIII.; and again  
[1 Ed. VI.

Edw. aged 21, 1592; born 1592. 21. ob. 1525.  
[f. 1625.

Edw. b. 1600. ———  
1571 born.

# ANCIENT COOKERY.

A. D. 1381.

*Hic incipiunt universa servicia tam de  
carnibus quam de pissibus<sup>a</sup>.*

## I. For to make Furmenty<sup>a</sup>.

**N**YM clene Wete and bray it in a mortar wel that the holys<sup>b</sup> gon al of and feyt<sup>c</sup> yt til it breste and nym yt up. and lat it kele<sup>d</sup> and nym fayre fresch broth and swete mylk of Almandys or swete mylk of kyne and temper yt al. and nym the yolkys of eyryn<sup>e</sup>. boyle it a lityl and set yt adōn and messe yt forthe wyth fat venyson and fresh moton.

<sup>a</sup> See again, N<sup>o</sup> I. of the second part of this treatise.

<sup>b</sup> Hulls.

<sup>c</sup> Miswritten for *seyth* or *sethe*, i. e. seeth.

<sup>d</sup> cool.

<sup>e</sup> eggs.

## II. For to make Pise of Almayne.

Nym wyte Pifyn and wasch hem and feth hem a good wyle sithsyn wasch hem in golde<sup>f</sup> watyr unto the holys gon of alle in a pot and kever it wel that no breth passe owt and boyle hem ryzt wel and do therto god mylk of Almandys and a party of flouwr of ris and salt and safron and messe yt forthe.

## III.

Cranys and Herons schulle be euarūd<sup>g</sup> wyth Lardons of swyne and rostyde and etyn wyth gynyngyr.

## IV.

Pecokys and Partrigchis schul ben yparboyld and lardyd and etyn wyth gynyngyr.

V. Morterelys<sup>h</sup>.

Nym hennyn and porke and feth hem togedere nym the lyre<sup>i</sup> of the hennyn and the porke and hakkyth smale and grynd hit al to dust and wyte bred therwyth and temper it wyth the selve broth and wyth heyryn and colure it with safron and boyle it and disch it and cast theron powder of peper and of gynyngyr and serve it forthe.

<sup>f</sup> cold.

<sup>g</sup> Perhaps *enarmed*, or *enorned*. See Mr. Brander's Roll, N<sup>o</sup> 146.

<sup>h</sup> V. Mortreux in Gloss.

<sup>i</sup> Flesh.



## VI. Caponys in concys.

Schal be fodyn. Nym the lyre and brek it smal in a morter and peper and wyte bred therwyth and temper it wyth ale and ley it wyth the capon̄ Nym hard fodyn eyryn and hewe the wyte smal and kaste thereto and nym the zolkys al hole and do hem in a dysch and boyle the capon̄ and colowre it wyth safron̄ and salt it and messe it forthe.

VII. Hennys<sup>k</sup> in bruet.

Schullyn be scaldyd and fodyn wyth porke and grynd pepyr and comyn bred and ale and temper it wyth the selve broth and boyle and colowre it wyth safron̄ and salt it and messe it forthe.

VIII. Harys<sup>l</sup> in cmee<sup>m</sup>.

Schul be parboylyd and lardyd and rostid and nym onyons and myce hem rizt smal and fry hem in wyte gres and grynd peper bred and ale and the onions therto and coloure it wyth safron̄ and salt it and serve it forth.

## IX. Haris in Talbotays.

Schul be hewe in gobbettys and fodyn with al the blod Nym bred piper and ale and grynd togedere

<sup>k</sup> Hens.

<sup>l</sup> Hares.

<sup>m</sup> Perhaps *Cinee*; for see N<sup>o</sup> 51.

and temper it with the felve broth and boyle it and falt it and ferve it forthe.

### X. Conynggys <sup>a</sup> in Gravey.

Schul be fodyn and hakkyd in gobbettys and grynd gyngynyr galyngale and canel. and temper it up with god almand mylk and boyle it and nym macys and clowys and keft <sup>o</sup> therin and the conynggis also and falt hym <sup>p</sup> and ferve it forthe.

### XI. For to make a Colys <sup>q</sup>.

Nym hennys and schald hem wel. and feth hem after and nym the lyre and hak yt smal and bray it with otyne grotys in a mortar and with wyte bred and temper it up wyth the broth Nym the grete bonys and grynd hem al to duft and keft hem al in the broth and mak it thorw a clothe and boyle it and ferve it forthe.

### XII. For to make Nombles <sup>r</sup>.

Nym the nomblys of the venyson and wasch hem clene in water and falt hem and feth hem in tweye waterys grynd pepyr bred and ale and temper it wyth the secunde brothe and boyle it and hak the nomblys and do theryn and ferve it forthe.

<sup>a</sup> Rabbits.

<sup>o</sup> Cast.

<sup>p</sup> *it*, or perhaps *hem*.

<sup>q</sup> Cullis. V. Preface.

<sup>r</sup> Umbles.

## XIII. For to make blanche Brewet de Alyngyn.

Nym kedys<sup>s</sup> and chekenys and hew hem in morfellys and feth hem in almand mylk or in kyne mylke grynd gyngyner galingale and cast therto and boyle it and serve it forthe.

XIV. For to make Blomanger<sup>t</sup>.

Nym rys and lese hem and wasch hem clene and do thereto god almande mylk and feth hem tyl they al to brest and than lat hem kele and nym the lyre of the hennyn or of capon̄s and grynd hem smal keft therto wite grese and boyle it Nym blanchyd almandys and safron̄ and fet hem above in the dysche and serve yt forthe.

XV. For to make Afronchemoyle<sup>u</sup>.

Nym eyren wyth al the wyte and myse bred and schepys<sup>w</sup> talwe as gret as dyses<sup>x</sup> grynd peper and safron̄ and cast therto and do hit in the schepis wombe feth it wel and dresse it forthe of brode leches thynne.

<sup>s</sup> Kids.

<sup>t</sup> Blanc-manger. See again, N<sup>o</sup> 33, 34. II. N<sup>o</sup> 7. Chaucer writes it *Blankmanger*.

<sup>u</sup> Frenchemulle d'un mouton. A sheeps call, or kell. Cotgrave. Junius, v. *Moil*, says, "a French moile Chaucero est cibus delicatior, a dish made of marrow and grated bread."

<sup>w</sup> Sheep's fat.

<sup>x</sup> dice; square bits, or bits as big as dice.

## XVI. For to make Brymeus.

Nym the tharmys<sup>y</sup> of a pygge and wasch hem clene in water and salt and feth hem wel and than hak hem smale and grynd pepyr and safron bred and ale and boyle togedere Nym wytys of eyn and knede it wyth flour and mak smal pelotys<sup>z</sup> and fry hem with wyte grees and do hem in disches above that othere mete and serve it forthe.

XVII. For to make Appulmos<sup>a</sup>.

Nym appelyn and feth hem and lat hem kele and make hem thorw a clothe and on flesch dayes kast therto god fat breyt<sup>b</sup> of Bef and god wyte grees and sugar and safron and almande mylk on fysh dayes oyle de olyve and gode powdres<sup>c</sup> and serve it forthe.

XVIII. For to make a Froys<sup>d</sup>.

Nym Veel and feth it wel and hak it smal and grynd bred peper and safron and do thereto and frye yt and presse it wel upon a bord and dresse yt forthe.

<sup>y</sup> Rops, guts, puddings.

<sup>z</sup> Balls, pellets, from the French *pelote*.

<sup>a</sup> See N<sup>o</sup> 35.

<sup>b</sup> Breth, i. e. broth. See N<sup>o</sup> 58.

<sup>c</sup> Spices ground small. See N<sup>o</sup> 27, 28. 35. 58. II. N<sup>o</sup> 4. 17. or perhaps of Galingale. II. 20. 24.

<sup>d</sup> a Fraise.

XIX. For to make Fruturs<sup>e</sup>.

Nym flowre and eyryn and grynd peper and safron̄ and mak therto a batour and par apl̄n and kyt hem to brode penys<sup>f</sup> and keft hem theryn and fry hem in the batour wyth fresch grees and serve it forthe.

XX. For to make chanke<sup>g</sup>.

Nym Porke and feth it wel and hak yt smal nym eyryn wyth al the wytys and fwyng hem wel al togedere and kaff god swete mylke thereto and boyle yt and messe it forthe.

## XXI. For to make Juffel.

Nym eyryn wyth al the wytys and mice bred grynd pepyr and safron̄ and do therto and temper yt wyth god fresch broth of porke and boyle it wel and messe yt forthe.

XXII. For to make Gees<sup>h</sup> in ochepot<sup>i</sup>.

Nym and schald hem wel and hew hem wel in gobettys al rawe and feth hem in her owyn grees and cast therto wyn or ale a cuppe ful and myce onyons smal and do therto and boyle yt and salt yt and messe yt forthe.

<sup>e</sup> Fritters.<sup>f</sup> Pieces as broad as pennies, or perhaps pecys.<sup>g</sup> Quare.<sup>h</sup> Geese.<sup>i</sup> Hochepot. Vide Gloss.

## XXIII. For to make eyryn in bruet.

Nym water and welle<sup>k</sup> yt and brek eyryn and kaff  
theryn and grynd peper and fafroñ and temper up  
wyth fwete mylk and boyle it and hakke chese smal  
and cast theryn and messe yt forthe.

XXIV. For to make craytoñ<sup>l</sup>.

Tak chec nys and schald hem and seth hem and  
grynd gyngen' other pepyr and comyn and temper it  
up wyth god mylk and do the checonys theryn and  
boyle hem and ferve yt forthe.

## XXV. For to make mylk rost.

Nym fwete mylk and do yt in a panne nyn<sup>m</sup> eyryn  
wyth al the wyte and fwyng hem wel and cast therto  
and colowre yt wyth fafroñ and boyl it tyl yt wexe  
thykke and thanne seth<sup>n</sup> yt thorw a culdore<sup>o</sup> and nym  
that levyth<sup>p</sup> and presse yt up on a bord and wan yt  
ys cold larde it and schar yt on schyverys and roste  
yt on a grydern and ferve yt forthe.

<sup>k</sup> Quære the meaning.

<sup>l</sup> Vide ad N<sup>o</sup> 60 of the Roll.

<sup>m</sup> Read *nym*.

<sup>n</sup> strain. See N<sup>o</sup> 27.

<sup>o</sup> Cullinder.

<sup>p</sup> That which is left in the cullinder.



XXVI. For to make cryppys<sup>a</sup>.

Nym flour and wytys of eyryn sugur other hony and sweyng togedere and mak a batour nym wyte grees and do yt in a posnet and cast the batur thereyn and stury to thou have many<sup>r</sup> and tak hem up and messe hem wyth the frutours and serve forthe.

XXVII. For to make Berandyles<sup>s</sup>.

Nym Hennys and seth hem wyth god Buf and wan hi ben sodyn nym the Hennyn and do awaye the bonys and bray final yn a mortar and temper yt wyth the broth and seth yt thorw a culdore and cast therto powder of gyngenyne and sugur and graynys of powmis gernatys<sup>t</sup> and boyle yt and dresse yt in dysches and cast above clowys gylofres<sup>u</sup> and maces and god powder<sup>x</sup> serve yt forthe.

## XXVIII. For to make capons in casselys.

Nym caponys and schald hem nym a penne and opyn the skyn at the hevyd<sup>y</sup> and blowe hem tyl the skyn ryse from the fleshe and do of the skyn al hole

<sup>a</sup> Meaning, *crisps*. V. Gloss.

<sup>r</sup> It will run into lumps, I suppose.

<sup>s</sup> Quære the meaning.

<sup>t</sup> Pomegranates. V. N<sup>o</sup> 39.

<sup>u</sup> Not clove-gilliflowers, but *cloves*. See N<sup>o</sup> 30, 31. 40.

<sup>x</sup> See N<sup>o</sup> 17, note <sup>c</sup>.

<sup>y</sup> Head. Sax. *heofod* and *hevod*, hence our *Head*.

and feth the lyre of Hennyn and zolkys of heyrn  
and god powder and make a Farfure<sup>z</sup> and fil ful the  
fkyn and parboyle yt and do yt on a fpete and roft  
yt and droppe<sup>a</sup> yt wyth zolkys of eyryn and god  
powder roftyng and nym the caponys body and larde  
yt and rofte it and nym almaunde mylk and amydoñ<sup>b</sup>  
and mak a batur and droppe the body roftyng and  
ferve yt forthe.

XXIX. For to make the blank furry<sup>c</sup>.

Tak brann<sup>d</sup> of caponys other of hennys and the  
thyes<sup>e</sup> wythowte the fkyn and kerf hem smal als  
thou mayft and grynd hem smal in a mortar and tak  
mylk of Almaundys and do yn the branne and grynd  
hem thanne togedere and and feth hem togeder' and  
tak flour of rys other amydoñ and lye it that yt be  
charchant and do therto fugur a god parti and a  
party of wyt grees and boyle yt and wan yt ys don  
in dyfchis ftrow upon blank poudere and do togedere  
blank de fury and manmene<sup>f</sup> in a dyfch and ferve it  
forthe.

<sup>z</sup> stuffing.

<sup>a</sup> baste.

<sup>b</sup> Vide Gloss.

<sup>c</sup> Vide *Blank Desire* in Gloss.

<sup>d</sup> Perhaps *brawn*, the brawny part. See N<sup>o</sup> 33. and the Gloss.

<sup>e</sup> Thighs.

<sup>f</sup> See the next number. Quare *Mawmeny*.

## XXX. For to make manmene §.

Tak the thyys<sup>h</sup> other the flesch of the caponys fede<sup>i</sup> hem and kerf hem smal into a mortar and tak mylk of Almandys wyth broth of fresch Buf and do the flesch in the mylk or in the broth and do yt to the fyre and myng yt togedere wyth flour of Rys othere of wastelys als charchaut als the blank de sure and wyth the zolkys of eyryn for to make it zelow and safrōn and wan yt ys dresseyd in dysches wyth blank de sure straw upon clowys of gelofre<sup>k</sup> and straw upon powdre of galentyn and serve yt forthie.

## XXXI. For to make Bruet of Almayne.

Tak Partrichys rostyd and checonys and qualys rostyd and larkys ywol and demembre the other and mak a god cawdel and dresse the fletch in a dysch and strawe powder of galentyn therupon. styk upon clowys of gelofre and serve yt forthie.

## XXXII. For ro make Bruet of Lombardye.

Tak chekenys or hennys or othere flesch and mak the colowre als red as any blod and tak peper and kanel and gyngyner bred<sup>l</sup> and grynd hem in a mortar

§ Vide Number 29, and the Gloss.

<sup>h</sup> Thighs.

<sup>i</sup> Quære.

<sup>k</sup> See N<sup>o</sup> 27, note <sup>u</sup>.

<sup>l</sup> This is still in use, and, it seems, is an old compound.

and a porcion of bred and mak that bruer thenne and do that flesch in that broth and mak hem boyle togedere and stury it wel and tak eggys and temper hem wyth Jus of Parcyle and wryng hem thorwe a cloth and wan that bruet is boylýd do that therto and meng tham togedere wyth fayr grees so that yt be fat ynow and serve yt forthe.

### XXXIII. For to make Blomanger<sup>m</sup>.

Do Ris in water al nyzt and upon the morwe wasch hem wel and do hem upon the fyre for to<sup>n</sup> they breke and nozt for to muche and tak Brann<sup>o</sup> of Caponis sodyn and wel ydraw<sup>p</sup> and smal and tak almaund mylk and boyle it wel wyth ris and wan it is yboylýd do the flesch therin so that it be charghaunt and do therto a god party of fugure and wan it ys dresyd forth in dischis straw theron blaunche Pouder and strik<sup>q</sup> theron Almaundys fryed wyt wyte grece<sup>r</sup> and serve yt forthe.

### XXXIV. For to make Sandale that party to Blomanger.

Tak Flesch of Caponys and of Pork sodyn kerf yt smal into a morter togedere and bray that wel. and

<sup>m</sup> See N<sup>o</sup> 14.

<sup>n</sup> till. *for*, however, abounds.

<sup>o</sup> See N<sup>o</sup> 29 note <sup>d</sup>.

<sup>p</sup> Perhaps, *strained*. See N<sup>o</sup> 49; and Part II. N<sup>o</sup> 33.

<sup>q</sup> Perhaps, *stik*, i. e. stick; but see 34.

<sup>r</sup> Grese. Fat, or lard.

temper it up wyth broth of Caponys and of Pork that yt be wel charchaunt also the cren of Almaundys and grynd egg<sup>9</sup> and safroñ or sandres togedere that it be coloured and straw upon Powder of Galentyn and strik thereon clowys and maces and serve it forthe.

### XXXV. For to make Apulmos<sup>s</sup>.

Tak Applys and serh hem and let hem kele and after mak hem thorwe a cloth and do hem in a pot and kast to that mylk of Almaundys wyth god broth of Buf in Flesch dayes do bred ymyed<sup>t</sup> therto. And the fisch dayes do therto oyle of olyve and do therto fugur and colour it wyth safroñ and strew theron Powder and serve it forthe.

### XXXVI. For to make mete Gelee<sup>u</sup> that it be wel chariaunt.

Tak wyte wyn and a party of water and safroñ and gode spicis and flesch of Piggys or of Hennys or fresch Fisch and boyle them togedere and after wan yt ys boylyd and cold dres yt in dischis and serve yt forthe.

<sup>s</sup> See N<sup>o</sup> 17.

<sup>t</sup> f. ymyced, i. e. *minced*.

<sup>u</sup> meat jelly.

XXXVII. For to make Murrey<sup>z</sup>.

Tak mulbery<sup>y</sup> and bray hem in a mortar and wpyng<sup>z</sup> hem thorth a cloth and do hem in a pot over the fyre and do ther'to fat bred and wyte greffe and let it naze boyle no ofter than onys and do ther'to a god party of fugur and zif yt be nozt ynowe colowrd brey mulburus and serve yt forthe.

## XXXVIII. For to make a penche of Egges.

Tak water and do it in a panne to the fyre and lat yt sethe and after tak eggs and brek hem and cast hem in the water and after tak a chese and kerf yt on fowr partins and cast in the water and wanne the chese and the eggys ben wel sodyn tak hem owt of the water and wasch hem in clene water and tak wastel breed and temper yt wyth mylk of a kow. and after do yt over the fyre and after forsy yt wyth gyngener and wyth comyn and colowr yt wyth saf-roñ and lye yt wyth eggys and oyle the sewe wyth Boter and kep wel the chese owt and dresse the sewe and dymo<sup>a</sup> eggys ther'on al ful and kerf thy chese in lytyl schyms and do hem in the sewe wyth eggys and serve yt forthe.

<sup>z</sup> Morrey. Part II. N<sup>o</sup> 26.

<sup>y</sup> This is to be understood plurally, *quasi* mulberries.

<sup>z</sup> Read *wpyng*. For see part II. N<sup>o</sup> 17. 28. Chaucer, v. *wronge* and *ywrong*.

<sup>a</sup> Perhaps, *do mo*, i. e. put more.



## XXXIX. For to make Comyn.

Tak god Almaunde mylk and lat yt boyle and do ther'in amydoñ wyth flowr of Rys and colowr yt wyth safron and after dresse yt wyth graynis of Poun-garnetts<sup>b</sup> other wyth reysens zyf thow hast non other and tak sugur and do theryn and serve it forthe.

XIV. For to make Fruturs<sup>c</sup>.

Tak crommys<sup>d</sup> of wyte bred and the flowris of the swete Appyltre and zolkys of Eggys and bray hem togedere in a mortar and temper yt up wyth wyte wyti and mak yt to sethe and wan yt is thykke do thereto god spicis of gyngener galyngale canel and clowys gelofre and serve yt forth.

XLI. For to make Rosee<sup>e</sup>.

Tak the flowris of Rosys and wasch hem wel in water and after bray hem wel in a mortar and than tak Almondys and temper hem and seth hem and after tak flesch of capons or of hennys and hac yt smale and than bray hem wel in a mortar and than do yt in the Rose<sup>f</sup> so that the flesch acorde wyth the mylk and so that the mete be charchaunt and after do yt to the fyre to boyle and do thereto sugur and safron

<sup>b</sup> Vide N<sup>o</sup> 27.<sup>d</sup> Crumbs.<sup>f</sup> i. e. Rosee.<sup>c</sup> Fritters.<sup>e</sup> Vide N<sup>o</sup> 47.

that yt be wel ycolowrd and rosy of levys and of the  
forseyde flowrys and serve yt forth.

### XLII. For to make Pommedorry <sup>g</sup>.

Tak Buff and hewe yt smal al raw and cast yt in a  
morter and grynd yt nozt to smal tak safrōn and  
grynd ther'wyth wan yt ys grounde tak the wyte of  
the eyryn zyf yt be nozt styf. Cast into the Buf  
pouder of Pepyr olde resyns and of coronse set over  
a panne wyth fayr water and mak pelotys of the Buf  
and wan the water and the pelots ys wel yboylyd  
and <sup>h</sup> set yt adōn and kele yt and put yt on a broche  
and rost yt and endorre yt wyth zolkys of eyryn and  
serve yt forthe.

### XLIII. For to make Longe de Buf <sup>i</sup>.

Nym the tonge of the rether <sup>k</sup> and schalde and  
schawe <sup>l</sup> yt wel and rize clene and feth yt and sethe  
nym a broche <sup>m</sup> and larde yt wyth lardons and wyth  
clowys and gelofr' and do it rostyng and drop yt wel  
yt rostyd <sup>n</sup> wyth zolkys of eyryn and dresse it forthe.

<sup>g</sup> Vide N<sup>o</sup> 58.

<sup>h</sup> dele and.

<sup>i</sup> Neat's Tongue. *Make* signifies to dress, as II. 12.

<sup>k</sup> The ox or cow. Lye in Jun. Etymolog. v. *Rother*.

<sup>l</sup> Shave, scrape.

<sup>m</sup> A larding-pin.

<sup>n</sup> Perhaps, wyle it rostyth.

XLIV. For to make Rew de Rumfy.

Nym swynys fet and eyr<sup>o</sup> and make hem clene and feth hem alf wyth wyn and half wyth water cast mycyd onyons ther'to and god spicis and wan they be yfodyn nym and rosty hem in a gryder wan it is yrostyd kest thereto of the selve broth hy lyed wyth amydon and anyeyd onyons<sup>p</sup> and serve yt forth.

XLV. For to make Bukkenade<sup>q</sup>.

Nym god fresch flesch wat maner so yt be and hew yt in smale morselys and feth yt wyth gode fresch buf and cast ther'to gode mynced onyons and gode spicerie and alyth<sup>r</sup> wyth eyryn and boyle and dresse yt forth.

XLVI. For to make spine<sup>s</sup>.

Nym the flowrys of the haw thorn clene gaderyd and bray hem al to dust and temper hem wyth Almaunde mylk and aly yt wyth amydon and wyth eyryn wel pykke<sup>t</sup> and boyle it and messe yt forth and flowrys and levys abov̄y on<sup>u</sup>.

<sup>o</sup> To be understood plurally, *Ears*.

<sup>p</sup> Miswritten for *mycyd*, i. e. minced onyons.

<sup>q</sup> Vide N<sup>o</sup> 52.

<sup>r</sup> Stiffen, thicken it. See N<sup>o</sup> 44. where *lyed* has that sense. See also 46.

<sup>s</sup> This dish, no doubt, takes its name from *Spina*, of which it is made.

<sup>t</sup> Read, *pykke*, *thykke*.

<sup>u</sup> It means *laid upon it*.

XLVII. For to make Rosée<sup>x</sup> and Fresée and Swan  
schal be ymad in the selve maner.

Nym pyggus and hennys and other maner fresch  
flesch and hew yt in morselys and seth yt in wyth  
wyn and<sup>y</sup> gyngyner and galyngale and gelofr<sup>o</sup> and  
canel<sup>z</sup> and bray yt wel and kest thereto and alye yt  
wyth amydoñ other wyth flowr of rys.

XLVIII. For to make an amendement Formete that  
ys to<sup>a</sup> salt and over mychyl.

Nym etemele and bynd yt in a fayr linnen clowt  
and lat yt honge in the pot so that yt thowche nozt  
the bottym and lat it hongy ther'ynne a god wyle  
and seph<sup>b</sup> set yt fro the fyre and let yt kele and yt  
schal be fresch ynow wythoute any other maner li-  
cower ydo ther'to.

XLIX. For to make Rapy<sup>c</sup>.

Tak Fygys and reysyns and wyn and grynd hem  
togeder tak and draw hem thorw a cloth and do  
ther'to powder of Alkenet other of rys and do ther'to  
a god quantite of pepir and vyneger and boyle it  
togeder and messe yt and serue yt forth.

<sup>x</sup> Vide N<sup>o</sup> 41.

<sup>y</sup> Perhaps, *in wyn with*.

<sup>z</sup> Cinamon. Vide Gloss.

<sup>a</sup> id est, *too*.

<sup>b</sup> Read, *seth*, i. e. then.

<sup>c</sup> Vide Part II. N<sup>o</sup> 1. 28.

L. For to make an Egge Dows<sup>d</sup>.

Tak Almaundys and mak god mylk and temper wyth god wyneger clene tak reysynys and boyle hem in clene water and tak the reysynis and tak hem owt of the water and boyle hem wyth mylk and zyf thow wyl colour yt wyth safrōn and serve yt forth.

LI. For to make a mallard in cyney<sup>e</sup>.

Tak a mallard and pul hym drye and fwyng over the fyre draw hym but lat hym touche no water and hew hym in gobettys and do hym in a pot of clene water boyle hem wel and tak onyons and boyle and bred and pepyr and grynd togedere and draw thorw a cloth temper wyth wyn and boyle yt and serve yt forth.

LII. For to make a Bukkenade<sup>f</sup>.

Tak veel and boyle it tak zolkys of eggys and mak hem thykke tak macis and powdr<sup>e</sup> of gyngyn<sup>e</sup> and powder of peper and boyle yt togeder and messe yt forth.

<sup>d</sup> Vide ad Part II. N<sup>o</sup> 21. There are no eggs concerned, so no doubt it should be *Eger Dows*. Vide Gloss.

<sup>e</sup> See N<sup>o</sup> 8.

<sup>f</sup> Vide N<sup>o</sup> 45.



LIII. For to make a Roo Broth <sup>z</sup>.

Tak Parfile and Yfop and Sauge and hak yt final  
boil it in wyn and in water and a lytyl powdr' of  
peper and messe yt forth.

## LIV. For to mak a Bruet of Sarcynesse.

Tak the lyre of the fresch Buf and bet it al in  
pecis and bred and fry yt in fresch gres tak it up and  
and drye it and do yt in a vessel wyth wyn and sugur  
and powdr' of clowys boyle yt togedere tyl the flesch  
have drong the liycour' and take the almande mylk  
and quibibz macis and clowys and boyle hem togeder'  
tak the flesch and do ther'to and messe it forth.

LV. For to make a Gely <sup>h</sup>.

Tak hoggys fet other pyggys other crys other par-  
trichys other chiconys and do hem togeder' and seph <sup>i</sup>  
hem in a pot and do hem in flowr' of canel and clowys  
other or grounde <sup>k</sup> do ther'to vineger and tak and do  
the broth in a clene vessel of al thys and tak the  
Flesch and kerf yt in smal morselys and do yt therein

<sup>z</sup> *Deer* or *Roes* are not mentioned, as in Mr. Brander's Roll,  
N<sup>o</sup> 14, ergo quære. It is a meager business. Can it mean *Rue-*  
*Broth* for penitents?

<sup>h</sup> Jelly.

<sup>i</sup> seph, i. e. *seeth*.

<sup>k</sup> Not clearly expressed. It means either Cinamon or Cloves,  
and either in flour or ground.



tak powder of galyngale and cast above and lat yt kels tak bronches of the lorer tr' and ftyk over it and kep yt al so longe as thou wilt and serve yt forth.

#### LVI. For to kepe Venison fro restyng.

Tak venison wan yt ys newe and cuver it hastely wyth Fern that no wynd may come thereto and wan thou hast yeuver yt wel led yt hom and do yt in a soker that sonne ne wynd may come ther'to and dimembr' it and do yt in a clene water and les yt ther' half a day and after do yt up on herdeles for to drie and wan yt ys drye tak salt and do after thy venison axit<sup>1</sup> and do yt boyle in water that yt be other<sup>m</sup> so salt als water of the see and moche more and after lat the water be cold that it be thynne and thanne do thy Venison in the water and lat yt be therein thre daies and thre nyzt<sup>n</sup> and after tak yt owt of the water and salt it wyth drie salt ryzt wel in a barel and wan thy barel ys ful cuver it hastely that sunne ne wynd come thereto.

#### LVII. For to do away Restyn<sup>o</sup> of Venison.

Tak the Venison that ys rest and do yt in cold water and after mak an hole in the herthe and lat yt be thereyn thre dayes and thre nyzt and after tak

<sup>1</sup> as thy venison requires. See Gloss. to Chaucer for *axe*.

<sup>m</sup> Dele.

<sup>n</sup> A plural, as in N<sup>o</sup> 57.

• Restiness. It should be rather *restyng*. See below.

yt up and spot yt wel wyth gret salt of peite<sup>r</sup> there  
were the restyng ys and after lat yt hange in reyn  
water al nyzt or mor<sup>e</sup>.

LVIII. For to make pōndorroge <sup>¶</sup>.

Tak Partrichis wit<sup>r</sup> longe filettis of Pork al raw  
and hak hem wel smale and bray hem in a morter  
and wan they be wel brayed do thereto god plente  
of poudere and zolkys of eyryn and after mak ther'of  
a Farfure formed of the gretneffe of a onyōn and  
after do it boyle in god breth of Buf other of Pork  
after lat yt kele and after do it on a broche of Hasel  
and do them to the fere to roste and after mak god  
bature of flour<sup>r</sup> and egg<sup>r</sup> on batur<sup>r</sup> wyt and another  
zelow and do thereto god plente of fugur and tak a  
fethere or a styk and tak of the batur<sup>r</sup> and peynte  
ther'on above the applyn so that on be wyt and that  
other zelow wel colourd.

**Explicit serbiciū de carnibus.**

<sup>r</sup> Pierre, or Petre.

<sup>s</sup> Vide N<sup>o</sup> 42.

<sup>r</sup> with.

*Hic incipit Serviciium de Pissibus*<sup>a</sup>.

I. For to make Egarduse<sup>b</sup>.

**TAK** Lucys<sup>c</sup> or Tenchis and hak hem smal in go-bett' and fry hem in oyle de olive and fyth nym vineger and the thredde party of fugur and myncyd onyons smal and boyle al togeder' and cast ther'yn clowys macys and quibibz and serve yt forthe.

II. For to make Rapy<sup>d</sup>.

Tak pyg' or Tenchis or other maner fresch fyfch and fry yt wyth oyle de olive and fyth nym the crustys of wyt bred and canel and bray yt al wel in a mortere and temper yt up wyth god wyn and cole<sup>e</sup> yt thorw an herfyve and that yt be al cole<sup>f</sup> of canel and boyle yt and cast ther'in hole clowys and macys

<sup>a</sup> See p. 1.

<sup>b</sup> See N<sup>o</sup> 21 below, and part I. N<sup>o</sup> 50.

<sup>c</sup> Lucy, I presume, means the *Pike*; so that this fish was known here long before the reign of H. VIII. though it is commonly thought otherwise. V. Gloss.

<sup>d</sup> Vide N<sup>o</sup> 49.

<sup>e</sup> Strain, from Lat. *colo*.

<sup>f</sup> Strained, or cleared.

and quibibz and do the fyfch in difchis and rape<sup>s</sup> abovyn and drefse yt forthe.

### III. For to make Fygey.

Nym Lucys or tenchis and hak hem in morfell<sup>r</sup> and fry hem tak vyneger and the thredde party of fugur myncy onyons smal and boyle al togedyr cast ther'yn macis clowys quibibz and ferve yt forth.

### IIII. For to make Pommys morles.

Nym Rys and bray hem<sup>h</sup> wel and temper hem up wyth almaunde mylk and boyle yt nym applyn and par' hem and fher hem smal als dicis and cast hem ther'yn after the boylyng and cast fugur wyth al and colowr yt wyth fafroun and cast ther'to pouders and ferve yt forthe.

### V. For to make rys moyle<sup>i</sup>.

Nym rys and bray hem ryzt wel in a mortar and cast ther'to god Almaunde mylk and fugur and falt boyle yt and ferve yt forth.

### VI. For to make Sowpys dorry.

Nym onyons and mynce hem finale and fry hem in

<sup>s</sup> This Rape is what the dish takes its name from. Perhaps means *grape* from the French *raper*. Vide N<sup>o</sup> 28.

<sup>h</sup> Rice, as it consists of grains, is here considered as a plural. See also N<sup>o</sup> 5. 7, 8.

<sup>i</sup> Vide Gloss.

öyl dolyf Nym wyn and boyle yt wyth the onyouns  
tofte wyte bred and do yt in dischis and god Almande  
mylk also and do ther'above and serve yt forthe.

VII. For to make Blomanger <sup>k</sup> of Fysch.

Tak a pound of rys les hem wel and wasch and  
feth tyl they breste and lat hem kele and do ther'to  
mylk of to pound of Almandys nym the Perche or the  
Lopuster and boyle yt and keft sugur and salt also  
ther'to and serve yt forth.

VIII. For to make a Potage of Rys.

Tak Rys and les hem and wasch hem clene and  
feth hem tyl they breste and than lat hem kele and  
feth cast ther'to Almand mylk and colour it wyth saf-  
ron and boyle it and messe yt forth.

IX. For to make Lamprey fresch in Galentyne <sup>l</sup>.

Schal be latyn blod atte Navel and schald yt and  
roast yt and ley yt al hole up on a Plater and zyf hym  
forth wyth Galentyn that be mad of Galyngale gyn-  
gener and canel and dresse yt forth.

X. For to make salt Lamprey in Galentyne <sup>m</sup>.

Yt schal be stoppit <sup>n</sup> over nyzt in lews water and

<sup>k</sup> See note on N<sup>o</sup> 14. of Part I.

<sup>l</sup> This is a made or compounded thing. See both here, and in  
the next Number, and v. Gloss.

<sup>m</sup> See note <sup>l</sup> on the last Number.

<sup>n</sup> Perhaps, *steppit*, i. e. steeped. See N<sup>o</sup> 12.



in braan and flowe and sodyn and pyl onyons and  
feth hem and ley hem al hol by the Lomprey and  
zif hem forthe wyth galentyne makyth ° wyth strong  
vyneger and wyth paryng of wyt bred and boyle it  
al togeder' and ferve yt forthe.

#### XI. For to make Lampreys in Bruet.

They schulle be schaldyd and yfode and ybrulyd  
upon a gredern and grynd peper and safron̄ and do  
ther'to and boyle it and do the Lomprey ther'yn and  
serve yt forth.

#### XII. For to make a Storchoñ.

He schal be shorn in besys<sup>p</sup> and stepyd<sup>q</sup> over nyzt  
and sodyn longe as Flesch and he schal be etyn in  
venegar.

#### XIII. For to make Solys in Bruet.

They schal be fleyn and sodyn and rostydyd upon a  
gredern and grynd Peper and Safron̄ and ale boyle  
it wel and do the sole in a plater and the bruett above  
serve it forth.

#### XIV. For to make Oystryn in Bruet.

They schul be schallyd<sup>r</sup> and yfod in clene water

° Perhaps, *makyd*, i. e. made.

<sup>p</sup> Perhaps, *pesys*, i. e. pieces.

<sup>q</sup> Qu. *steppit*, i. e. steeped.

<sup>r</sup> Have shells taken off.



grynd peper safron bred and ale and temper it wyth Broth do the Oystryn ther'ynne and boyle it and salt it and serue it forth.

XV. For to make Elys in Bruet.

They schul be flayn and ket in gobett' and sodyn and grynd peper and safron other myntys and persele and bred and ale and temper it wyth the broth and boyle it and serue it forth.

XVI. For to make a Lopister.

He schal be roastyd in his scalys in a ovyn other by the Feer under a panne and etyn wyth Veneger.

XVII. For to make Porreyne.

Tak Prunys fayrist wasch hem wel and clene and frot hem wel in syue for the Jus be wel ywonge and do it in a pot and do ther'to wyt gres and a party of sugur other hony and mak hem to boyle togeder' and mak yt thykke with flour of rys other of wastel bred and wan it is sodyn dresse it into dischis and strew ther'on powder and serue it forth.

XVIII. For to make Chireseye.

Tak Chiryas at the Fest of Seynt John the Baptist and do away the stonys grynd hem in a morter and after frot hem wel in a seve so that the Jus be wel comyn owt and do than in a pot and do ther'in feyr  
gres

gres or Boter and bred of wastrel ymyd<sup>s</sup> and of sugur a god party and a porciōn of wyn and wan it is wel yfodyn and ydresfyd in Dyfchis stik ther'in clowis of Gilofr' and strew ther'on sugur.

### XIX. For to make Blank de Sur'.

Tak the zolkys of Eggs fodyn and temper it wyth mylk of a kow and do ther'to Comyn and Safrōn and flowr' of ris or wastel bred mycd and grynd in a mortar and temper it up wyth the milk and mak it boyle and do ther'to wit<sup>u</sup> of Egg' corvyn fmale and tak fat chese and kerf ther'to wan the licour is boilyd and serve it forth.

### XX. For to make Grave enforse.

Tak tȳd<sup>w</sup> gyngener and Safrōn and grynd hem in a mortar and temper hem up wyth Almandys and do hem to the fir' and wan it boilyth wel do ther'to zolkys of Egg' fodyn and fat chese corvyn in gobettis and wan it is dresfid in dischis strawe up on Powder of Galyngale and serve it forth.

### XXI. For to make Hony Doufe<sup>z</sup>.

Tak god mylk of Almandys and rys and wasch hem wel in a feyr' vessel and in fayr' hoth water and

<sup>s</sup> Perhaps, *ymycid*, i. e. minced; or *mycd*, as in N<sup>o</sup> 19.

<sup>t</sup> Vide Note <sup>c</sup> on N<sup>o</sup> 29. of Part I.

<sup>u</sup> white. So *wyt* is *white* in N<sup>o</sup> 21. below.

<sup>w</sup> It appears to me to be *tryd*. Can it be *fyd*?

<sup>z</sup> See Part II. N<sup>o</sup> 1; and Part I. N<sup>o</sup> 50.

after do hem in a feyr towayl for to drie and wan that they be drye bray hem wel in a mortar al to flowr' and afterward tak two partyis and do the half in a pot and that other half in another pot and colour that on wyth the safron̄ and lat that other be wyt and lat yt boyle tyl it be thykke and do ther'to a god party of sugur and after dresse yt in twe dischis and loke that thou have Almandys boylid in water and in safron̄ and in wyn and after frie hem and set hem upon the fyre sethith mete<sup>y</sup> and strew ther'on sugur that yt be wel ycolouryt<sup>z</sup> and serve yt forth.

## XXII. For to make a Potage Feneboiles.

Tak wite benes and seth hem in water and bray the benys in a mortar al to nozt and lat them sethe in almande mylk and do ther'in wyn and hony and seth<sup>a</sup> reysons in wyn and do ther'to and after dresse yt forth.

## XXIII. For to make Tartys in Applis.

Tak gode Applys and gode Spycis and Figys and reysons and Perys and wan they are wel ybrayed colourd<sup>b</sup> wyth Safron̄ wel and do yt in a cofyn and do yt forth to bake wel.

<sup>y</sup> Seth it mete, i. e. seeth it properly.

<sup>z</sup> Coloured. See N<sup>o</sup> 28. below.

<sup>a</sup> i. e. Seeth.

<sup>b</sup> Perhaps, *coloure*.

## XXIV. For to make Rys Alker'.

Tak Figys and Reyfons and do away the Kernelis and a god party of Applys and do away the paryng of the Applis and the Kernelis and bray hem wel in a morter and temper hem up with Almande mylk and menge hem wyth flowr of Rys that yt be wel chariaunt and strew ther'upon powder of Galyngale and serve yt forth.

## XXV. For to make Tartys of Fysch owt of Lente.

Mak the Cowche of fat chese and gyngener and Canel and pur' crym of mylk of a Kow and of Helys yfodyn and grynd hem wel wyth Safron and mak the chowche of Canel and of Clowys and of Rys and of gode Spycys as other Tartys fallyth to be.

XXVI. For to make Morrey<sup>c</sup>.

Requir' de Carnibus ut supra<sup>d</sup>.

XXVII. For to make Flowneys<sup>e</sup> in Lente.

Tak god Flowr and mak a Past and tak god mylk of Almandys and flowr of rys other amydon and boyle hem togeder' that they be wel chariaud wan yt is boylid thykke take yt up and ley yt on a feyr'

<sup>c</sup> Vide Part I. N<sup>o</sup> 37.

<sup>d</sup> Part I. N<sup>o</sup> 37.

<sup>e</sup> Perhaps, *Flawnes*, or Custards. Chaucer, vide *Slaunis*. Fr. *Flans*.

bord so that yt be cold and wan the Cofyns ben makyd tak a party of and do upon the coffyns and kerf hem in Schiveris and do hem in god mylk of Almandys and Figys and Datys and kerf yt in fowr partyis and do yt to bake and serve yt forth.

### XXVIII. For to make Rapee<sup>f</sup>.

Tak the Crustys of wyt bred and reysons and bray hem wel in a mortar and after temper hem up wyth wyn and wryng hem thorw a cloth and do ther'to Canel that yt be al colouryt of canel and do ther'to hole clowys macys and quibibz the fysch schal be Lucys other Tenchis fryid or other maner Fysch so that yt be fresch and wel yfryed and do yt in Dischis and that rape up on and serve yt forth.

### XXIX. For to make a Porrey Chapeleyn.

Tak an hundred onyons other an half and tak oyle de Olyf and boyle togeder' in a Pot and tak Almande mylk and boyle yt and do ther'to. Tak and make a thynne Paast of Dow and make therof as it were ryngis tak and fry hem in oyle de Olyve or in wyte grees and boil al togedere.

### XXX. For to make Formenty on a Fichfsday<sup>g</sup>.

Tak the mylk of the Hasel Notis. boyl the wete<sup>h</sup> wyth the aftermelk til it be dryyd and tak and colour<sup>d</sup> i yt wyth Safron and the ferst mylk cast ther'to and boyle wel and serve yt forth.

<sup>f</sup> Vide Part I. N<sup>o</sup> 49.    <sup>g</sup> Fishday.    <sup>h</sup> white.    <sup>i</sup> Perhaps, *colour*.

XXXI. For to make Blank de Syry <sup>k</sup>.

Tak Almande mylk and Flowr' of Rys Tak ther'to sugur and boyle thys togeder' and dische yt and tak Almandys and wet hem in water of Sugur and drye hem in a panne and plante hem in the mete and serve yt forth.

## XXXII. For to make a Pynade or Pyvade.

Take Hony and Rotys of Radich and grynd yt smal in a mortar and do yt ther'to that hony a quantite of broun sugur and do ther'to Tak Powder of Peper and Safron and Almandys and do al togeder' boyl hem long and hold<sup>l</sup> yt in a wet bord and let yt kele and messe yt and do yt forth <sup>m</sup>.

XXXIII. For to make a Balourgly <sup>n</sup> Broth.

Tak Pikys and spred hem aboard and Helys zif thou hast fle hem and ket hem in gobettys and seth hem in alf wyn<sup>o</sup> and half in water Tak up the Pykys and Elys and hold hem hote and draw the Broth thorwe a Clothe do Powder of Gyngener Peper and Galyngale and Canel into the Broth and boyle yt and do yt on the Pykys and on the Elys and serve yt forth.

**Explicit de Cequina que est optima medicina.**

<sup>k</sup> Vide ad N<sup>o</sup> 29. of Part I.

<sup>l</sup> i. e. *keep*, as in next Number.

<sup>m</sup> This Recipe is ill exprested.

<sup>n</sup> This is so uncertain in the original, that I can only guess at it.

<sup>o</sup> Perhaps, *alf in wyn*, or dele *in* before *water*.



# INDEX AND GLOSSARY

TO

## MR. BRANDER'S ROLL OF COOKERY.

The Numbers relate to the order of the Recipes.

N. B. Many words are now written as one, which formerly were divided, as al fo, up on, &c. Of these little notice is taken in the Index, but I mention it here once for all.

Our orthography was very fluctuating and uncertain at this time, as appears from the different modes of spelling the same words. v. To gedre; v. wayfhe; v. ynowkz; v. chargeant; v. corānte; &c.

A.

**A.** abounds. a gode broth, 5. 26, al a nyzt, 192.  
*in.* a two, 62.

ā. and. paffim.

Aftir. Proem. like, 176. Wiclif.

Aray. Drefs, fet forth, 7. Chaucer.

Alf. MS. Ed. 45. II. 33. half.

Alye it. 7. 33. mix, thicken. hence *alloy* of metals.  
from French *allayer*. alay, 22. aly, MS. Ed. 46.

See Junij Etymolog. v. Alaye. lye. here N<sup>o</sup> 15.

Q 2

lyed.

- lyed. thickened. MS. Ed. 44, 45. Randle Holme interprets lyth or lything by thickening. hence lyð. a mixture, 11. *alith* for alyed. MS. Editor. N° 45.
- Awey. MS. Ed. 27. II. 18. away.
- Auance. 6. forte Avens. *Caryophylla*, Miller, Gard. Dict.
- Axe. MS. Ed. N° 56. Chaucer.
- Ayren. v. Eyren.
- Al, Alle. 23. 53. Proem. All. Chaucer. *al to brest*. all burst. MS. Ed. N° 14.
- Als. MS. Editor. N° 29. Chaucer. in v. It means *as*.
- Almandes. 17. very variously written at this time, Almaunde, Almandys, Almaundys, Almondes, all which occur in MS. Ed. and mean Almond or Almonds.
- Almānd mylke. 9. Almonds blanch'd and drawn thickish with good broth or water, N° 51. is called *thyk mylke*, 52. and is called after Almānde mylke, first and second milk, 116. Almānds unblānched, ground, and drawn with good broth, is called mylke, 62. Cow's milk was sometimes used instead of it, as MS. Ed. 1. 13.
- Creme of Almānds how made, 85. Of it, Lel. Coll. VI. p. 17. We hear elsewhere of Almond-butter, v. Butter.
- Azeyn. 24. again. Lel. Coll. IV. p. 281. *alibi*. Chaucer. A.S. *Ægen*.
- Aneys, Anyse. 36. 137. Aneys in confit rede other whyt, 36. 38. i. e. Anis or Aniseed confectioned red, or white. used for garnish, 58.
- Amydon. 37. v. ad locum.
- Almony. 47. v. ad locum.
- Almayne. 71. Germany. v. ad loc. MS. Editor, N° 2. 31.
- Alkenet. 47. A species of Buglos. Quincey, Dispens. p. 51. 62. used for colouring, 51. 84. fryed and yfōndred, or yfōndyt, 62. 162.

Anoon.

- Anoon. 53. Anon, immediately. Wiclif.  
 Arn. MS. Ed. II. 23. are. Chaucer. v. *arne*.  
 Adon. 59. 85. down. v. Chaucer. voce *adoun*. MS.  
 Edit. N° 1.  
 Avysement. Proem. Advice, Direction. Chaucer.  
 French.  
 Aymers. 72. Embers. Sax. *æmýpian*, Cineres. Belg.  
*ameren*.  
 Aquapatys. 75. a Mefs or Dish.  
 Alker. Rys Alker. MS. Ed. II. 24.  
 Appulmoy. 79. a dish. v. ad loc. Appelyn, Applys,  
 Apples. MS. Ed. 17. 35.  
 Abrode. 85. abroad. MS. Ed. II. 33. abroad. So  
*brode*. MS. Ed. 15. broad.  
 Alite. v. Lite.  
 Ale. 113. v. Pref.  
 Afide. 113. apart. Wiclif.  
 Ayfell. 114, 115. a species of Vinegar. Wiclif.  
 Chaucer. v. *Eijel*.  
 Alegar. 114.  
 Armed. 146. v. ad loc.  
 Alygyn. v. Brewet.

B.

- Bacon. N° 1.  
 Benes. 1. alibi Beans. Chaucer. v. *bene*.  
 Bef. 6. MS. Ed. 17. Beef. Buf, Buff. MS. Ed. 27.  
 42, 43.  
 Buth. 6. 23. 30. alibi. been, are. Chaucer has *beth*.  
 Ben. MS. Ed. 4. 27. be. Chaucer v. *bein* and *ben*.  
 Balles. 152. Balls or Pellets.  
 Blank Defire. 193, 194. bis. Lel. Coll. VI. p. 5. In  
 N° 193, we meet with *Blank defne*, but the Con-  
 tents has *Desire*, which is right, as appears from  
 the sequel. In MS. Ed. 29. it is *Blank-Surry*, and  
*Sury*, and *Sure*, and *de Sur*. II. 19. de Syry, 31.

and here N° 37, it is *Defforre*. and we have *Samon* in *Sorry*. *Lel. Coll. VI. p. 17.* *Perches. ibid. Eels p. 28. 30.* where it is a *Potage*. whence I conceive it either means *de Surrey*, i. e. *Syria*. v. *Chaucer. v. Surrey*. Or it may mean *to be desired*, as we have *Horfys of Desyr*. *Lel. Coll. IV. p. 272.* See N° 63. and it is plainly written *Desire* in *Godwin de Præful. p. 697.* In this case, the others are all of them corruptions.

Blank *Defforre*. v. Blank *Desire*.

Blank *Desne*. v. Blank *Desire*.

*Berandyles. MS. Ed. 27.*

*Bred, Breed. MS. Ed. passim. Bread.*

*Bove. 167. Above. Chaucer. Belg. Boven.*

*Blode. 11. alibi. Blod. MS. Ed. 9. Blood.*

*Batō. 149. of eggs, 161. 179. Batur, 28. Batour. ibid. 19. Batter.*

*Boter. MS. Ed. 38. Butter.*

*Borage. 6.*

*Betes. 6. Beets. Fr. Bete.*

*Bursen. 11. name of a dish. Bursews, N° 179, is a different dish.*

*Brek. MS. Ed. 6. 23. break, bruise.*

*Brest, breste. MS. Ed. 1. 14. burst.*

*Bukkennade. 17. a dish. Buknade, 118. where it means a mode of dressing. vide MS. Ed. 45. 52.*

*Bryddes. 19. Briddes, 60. 62. Birds, per metathesis. Chaucer.*

*Brawn of Capons. 20. 84. Flesh. Braun. MS. Ed. 29.*

v. *Chaucer*. we now say, *brawn of the arm*, meaning the flesh. Hence *brawn-fall'n*. *Old Plays, XI.*

*p. 85. Lyly's Euphues, p. 94. 142. Chaucer.*

*Brawn* is now appropriated to these rolls which are made of *Brawn* or *Boar*, but it was not so anciently, since in N° 32 we have *Brawn of Swyne*, which shews the word was common to other kinds

of

of flesh as well as that of the Boar; and therefore I cannot agree with Dr. Wallis in deducing *Brawn* from *Aprugna*.

Blank māng. 36. 192. Chaucer writes *Blank manger*. Blomanger. MS. Ed. 14. 33. 34. II. 7. N. B. a very different thing from what we make now under that name, and see Holme, III. p. 81.

Bronchis. MS. Ed. 55. Branches.

Braan. MS. Ed. II. 10. Bran.

Bet. MS. Ed. II. 21. Beaten.

Broche. MS. Ed. 58. a Spit.

Brewet of Almony. 47. v. Almony. of Ayrēn, or eggs, 91. MS. Ed. 23. Eles in Brewet, 110. where it seems to be composed of Bread and Wine. Muskles in Brewet, 122. Hens in Bruet, MS. Ed. 7. Cold, 131. 134. Bruet and Brewet are French *Brouet*, Pottage or Broth. Bruet riche, Lel. Coll. IV. p. 226. *Beorwete*, p. 227, as I take it. *Blanche Brewet de Alyngyn*, MS. Ed. 13. 23.

Boon, 55. Bone. Chaucer.

Breñyng. 67. 188. burning, per metathesin, from *bren* or *brenne*, used by Skelton, in the *Invective* against Wolsey, and many old authors. Hence the disease called brenning or burning. Motte's *Abridgement* of Phil. Transf. part IV. p. 245. Reid's *Abridgement*, part III. p. 149. Wiclif has *brenne* and *bryn*. Chaucer. v. *bren*, *Brinne*, &c.

Blake. 68. Black. Chaucer.

Berft. 70. 181. 192. burst. Chaucer. A. S. *beprtan*.

Breth. 71. Air, Steam. MS. Ed. N° 2. hence *brether*, *breather*. Wiclif.

Broñ. 74. brown. A. S. *bpun*.

Butter. 81. 91. 92. 160. Boter, MS. Ed. 38. and so *houtry* is Buttery. Lel. Coll. IV. p. 281. *Almonde Butter*. Lel. VI. p. 6. Rabelais, IV. c. 60.

Bynethen. 92. under, beneath. Chaucer. *bineth*.

Bolas. 95. bullace. Chaucer.

Bifore.



- Bifore. 102. before. Wiclif. Matth. xiv. Chaucer has *biforne*, and *byforne*.  
 Brasey. a compound fauce, 107.  
 Ballac broth. 109.  
 Brymlent. Tart de Brymlent. 167. v. ad loc.  
 Bloms. 171. Flowers, Bloffoms. Chaucer.  
 Bothom. 173. bottom. pronounced *bothom* now in the north. Chaucer. bottym, MS. Ed. 48.  
 Brode. 189. broad. v. abroad.  
 Bataiwyng. 189. embatteling. qu. if not misread for *bataillyng*. See Chaucer. v. batailed.  
 Bord. MS. Ed. II. 27. board. Chaucer.  
 Breyt, breth. MS. Ed. 17. 58. Broth.  
 Blank Surry. MS. Ed. 29. II. 19. v. Blank Desire.  
 Bismeus. MS. Ed. 16.

C.

- C. omitted. v. Cok. v. pluk. v. Pryk. v. Pekok.  
 v. Phifik. v. thyk. on the contrary it often abounds,  
 hence, schulle, should; fresch, fresh; dische, dish;  
 schepys, sheeps; flesch, flesh; fysch, fish; scher,  
 cheer, &c. in MS. Ed. v. Gl. to Chaucer. v. schal.  
 Craftly. Proem. properly, *secundum artem*.  
 Caboches. 4. alibi. Cabbages. f. Fr. Caboche, Head,  
 Pate.  
 Caraway. 53. v. Junij Etymolog.  
 Carvon. 152. carved, cut. Corvyn, MS. Ed. II. 19, 20.  
 cut. *Corue*, i. e. corve, 4. cut. v. ycorve. v. kerve.  
 Caneil. passim. Cinamon. Wiclif. v. Pref.  
 Cuver. MS. Ed. 56. Cover.  
 Campas. by Cumpas, i. e. Compass, 189. by measure,  
 or round. Lel. Coll. IV. p. 263.  
 Cool. 6. Cole or Colwort. Belg. *kool*.  
 Corat. 12. name of a dish.  
 Culdore. MS. Ed. 25. 27. a Cullender. Span. Co-  
 laders.  
 Caffelys. MS. Ed. 28.

Cranes.



Cranes. 146. *Grues*. v. ad loc.

Chyballes. 12. Chibolls, 76. young Onions. Littleton. Ital *Cibolo*. Lat. *Cæpula*, according to Menage; and see Lye.

Colys. MS. Ed. II. see the Pref.

Cawdel. 15. 33. Caudell, Contents. See Junius. of Muskels or Muscles, 124. Cawdel Ferry, 41. In E. of Devon's feast it is *Feny*.

Conynges. 17. Connynges, 25. Coneys, Rabbets.

Calle. 152. Cawl of a Swine.

Connat. 18. a marmolade. v. ad loc.

Clowes. 20. Cloves. v. Pref.

Canuas, or Canvafs. 178. Fr. Canevas. Belg. Kanefas.

Corānte. Raysons of Corānte. 14. So *Rafyns of Corens*, Northumb. Book, p. 19. *Raifin de Corinthe*. Fr. i. e. of Corinth, whence our Currants, which are small Raisins, came, and took their name. *Corance*, 17. 21. *Coraunce*, 50. *Coronse*, MS. Ed. 42. Raisins are called by way of contradistinction *grete Raysons*, 65. 133. See Northumb. Book, p. 11.

Coronse. v. Corānte.

Chargeant. 192. Stiff. v. ad loc. MS. Ed. writes *Charchant*, 29, 30 *Charghaunt*, 33. *Charchaunt*, 34. *Chariaunt*. i. e. *Charjaunt*, 36. II. 24. *Chariand*. i. e. *Charjand*, 27.

Comyn. MS. Ed. 39.

Colure. MS. Ed. 5. to colour.

Concys. 22. seems to be a kind of sauce. MS. Ed. 6. but the recipe there is different. v. ad N<sup>o</sup> 25.

Chanke. MS. Ed. 20.

Col, Cole. 23. 52. cool. also to strain, 70, 71. alibi. MS. Ed. II. 22. cleared.

Comyn. MS. Ed. II. 18. come.

Cowche. 24. 154. lay. MS. Ed. II. 25. Chaucer, v. *Couche*.

Cynee. 25. a certain sauce. perhaps the same with Concy. N<sup>o</sup> 22. Plays in Cynee, 112. Sooles, 119.

Tenches, 120. Oysters, 123.

Harys [Hares] in Cmee. MS. Ed. 8. where doubtless we should read Cinee, since in N<sup>o</sup> 51 there it is *Cyney*. It is much the same as *bruet*, for *Sooles in Cynee* here is much the same with *Solys in bruet*. MS. Ed. II. 13.

Chyken. 27. 33. Chicken is a plural itself. but in MS. Ed. 13. it is *Chekenys* also; and *Chyckyns*. Lel. Coll. IV. p. 1. *Checonys* MS. Ed.

Carnel of Pork. 32. v. ad loc.

Corvyn. v. Carvon.

Curlews. 35. not eaten now at good tables; however they occur in archb. Nevill's feast. Lel. Coll. VI. p. 1. And see Northumb. Book, p. 106. Rabelais iv. c. 59. And Earl of Devon's Feast.

Confit, or Confyt. v. Aneys and Colyandre.

Charlet. 39. a dish. v. ad loc.

Chefe ruayn. 49. 166. perhaps of Rouen in Normandy. *rouen* in Fr. signifies the colour we call *roan*.

Creams. 52. for singular Cream. written *Creme*, 85. 183. Crem and Crym, in MS. Ed. 34. II. 24. Fr. *Cresme*, *Creme*.

Cormarye. 53. a dish. qu.

Colyandre. 53. 128. where it is in *Confyt rede*, or red. White is also used for garnish, 59. Celenöpe, A. S. Ciliandro, Span.

Chyryse. 58. a made dish of cherries. v. ad loc.

Cheweryes. 58. Cherries. v. ad loc. and MS. Ed. II. 18. ubi *Chiryes*.

Croton, 60. a dish. v. ad loc.

Crayton. v. Croton.

Cleeve a two. 62. cloven. A. S. cleoſan.

Cyrip. 64. Sirrup. v. ad loc.

Chyches. 72. Vetches, v. ad loc.

Chawf. 74. warm. Fr. *Echauffer*, whence Chaucen has *Eschaufe*.

Clat.

Clat. 78. a dish. qu.

Chef. Proem. chief. Fr.

Calwar Salmōn. 98. v. ad loc.

Compost. 100. a preparation supposed to be always at hand. v. ad loc.

Comfery. 190. Comfrey. v. ad loc.

Chargeours. 101. dishes. v. ad 126.

Chysanne. 103. to be eaten cold.

Congur. 104. 115. Lel. Coll. VI. p. 6. bis. p. 16. *Cungeri* are among the fish in Mr. Topham's MS. for the Conger, little used now, see Pennant. III. p. 115.

Coffyns. 113. Pies raised without their lids, 158. 167. 185. 196. MS. Ed. II. 23. 27. In Wiclif it denotes baskets.

Comade. 113. Comadore. 188.

Coūtour. 113. Coverture, Lid of a Pye.

Codlyng. 94. grete Codelyng, 114. v. ad loc.

Chawdōn. 115. for Swans, 143. *Swan with Chawdron*. Lel. Coll. IV. p. 226. which I suppose may be true orthography. So *Swann with Chaudron*. Earl of Devon's Feast. And it appears from a MS. of Mr. Aistle's, where we have among *Sawces*, *Swanne is good with Chaldron*, that *Chaldron* is a sauce.

Crome. 131. Pulp, Kernel. Crūmes. 159. Chaucer. The Crum is now the soft part of a loaf, opposed to the crust.

Cury. Proem. Cookery. We have assumed it in the title.

Camelyne. 144. a sauce. an *Canclyne*, from the flour of Canel?

Crudds. 150. 171. Curds, per metathesis, as common in the north.

Crustards. 154. Pies, from the *Crust*. quære if our *Custard* be not a corruption of Crustard; Junius gives a different etymon, but whether a better, the Reader must judge. Crustard of fish, 156. of herbs,

157. and in the Earl of Devon's Feast we have *un Pafte Cruftade*.  
 Cryspes. 162. Cryfpels. 163. v. ad loc. *Fritter Crifpayne*, Lel. Coll. VI. p. 5. which in Godwin de Præful. p. 697. is *Fruter Crifpin*.  
 Chawfō. 162. Cowfer, 173. a Chafing-difh. Chafer. Lel. Coll. IV. p. 302. v. Junius voce *Chafe*.  
 Curofe. 171. curioufly. perhaps from *cure*, to cook, Chaucer has *toroufe*, curious.  
 Clarry. 172. Clary.  
 Cotagres. 175. a difh. v. ad loc.  
 Cok. 175. a Cock. fic, Lel. Coll. IV. p. 227.  
 Chewets. 185. 186. a difh. Rand. Holme, III. p. 78. 81, 82. Birch, Life of Prince Henry, p. 458.  
 Comadore. v. Comade.  
 Chafflet. 189. v. ad loc.  
 Chriften. Proem. Chriftian.

## D.

- Do. 1, 2. put, caufe. MS. Ed. 2. 12. Chaucer. *make*. 56. done, 48. So Chaucer has *do* for *done*.  
 Dof. do off. 101.  
 Draw. drawn 2. ftrained. hence 3. 20. 23. *drawe the grewel thurgh a ftraynour*.  
 To boil. 2. 17. as, *drawe hem up with gode brothe*, alfo 51. 74.  
 To put, 14. 41.  
 To make. 28. 47. as, *draw an Almande mylke*.  
 Dee. 152. fingular of Dice, the Fr. Dè. v. quare.  
 Diepre. 19. a difh. qu.  
 Dates. 20. 52. 158. the fruit.  
 Dyfsh. 24. difh.  
 Defforre. 37. v. Blank defire.  
 Douft, 45. alibi Duft.

Dowhz.

- Dowhz. 50. Dowh. 92. Dow. MS. Ed. II. 29.  
 Dough, Pafte. A. S. *ḡah*.  
 Douce Ame. 63. *quasi a delicious dish. v. Blank Desire.*  
 Drope. 67. drop. to baste. MS. Ed. 28.  
 Dorry. Sowpes dorry, 82. Sops endorfed. from *endore*,  
 187. MS. Ed. 42. II. 6. *vide ad 174.*  
 Deel. 113. 170. part, fome. v. Sum. Chaucer.  
 Dicayn. 172. v. *ad loc.*  
 Dokks. as *Sowre Dokks*, 173. Docks.  
 Dorryle. v. *Pōme*.  
 Daryols. 183. a dish. A Custard baked in a Crust.  
 Hear Junius, v. Dairie. ‘*G. dariole dicitur libi*  
 ‘*genus, quod iisdem Gallis alias nuncupatur laic-*  
 ‘*teron vel flan de lait.*’  
 Desne. v. Blank Desire.  
 Desire. v. Blank.  
 Dreffit. 194. dressed. dresse. MS. Ed. 15. et *passim*.  
 Chaucer in voce. hence ydreffy. MS. Ed. II. 18.  
 Dyfis. MS. Ed. 15. dice. v. *quare*.  
 Demembre, dimembre. MS. Ed. 31. *dismember*.  
 Dows, douze. MS. Ed. 50. II. 21.  
 Drong. MS. Ed. 54. drunk.

## E.

- E. with *e* final after the consonant, for *ea*, as brede,  
 bread; benes, beans; bete, beat; breke, break;  
 creme, cream; clere, clear; clene, clean; mede,  
 mead; mete, meat; stede, stead; whete, wheat;  
 &c.  
 E with *e* final after the consonant, for *ee*, as betes,  
 beets; chese, cheese; depe, deep; fete, feet;  
 grene, green; nede, needful; swete, sweet.  
 Endorre. MS. Ed. 42. *endorse*.  
 Ete. 103. eat. *eten*, 146. eaten. *etyn*. MS. Ed. 3. A. S.  
*etan*. MS. Ed. 48. oat.  
 Enforfe.



Enforse. MS. Ed. II. 20. seasoned.

Erbes. 7 herbs; *herbes*, 63. *erbys*, 151. Eerbis, 157.

Eyren, and Ayren. 7, 8. 15. Eyryn, MS. Ed. 1. Eggs.  
 ‘a merchant at the N. Foreland in Kent asked for  
 ‘eggs, and the good wyf answerede, that she coude  
 ‘speak no Frenshe — another sayd, that he wolde  
 ‘have *eyren*, then the good wyf sayd that she un-  
 ‘derstood hym wel.’ Caxton’s *Virgil*, in Lewis’  
*Life of Caxton*, p. 61. who notes ‘See Sewel’s  
 ‘Dictionary, v. *Ey*.’ add, Urry’s *Chaucer*. v. *Aye*  
 and *Eye*. Note here the old plural *en*, that *eggs* is  
 sometimes used in our Roll, and that in Wiclif *eye*,  
 or *ey* is the singular, and in the *Germ*. See *Chaucer*.  
 v. *Aie*, and *Ay*.

Eowts. 6. v. ad loc.

Egurdouce. 21. v. ad loc. of Fyfshe, 133. Egge dows,  
 MS. Ed. 50. malè. Egerduse. *ibid*. II. 1. Our N°  
 58, is really an Eagerdouce, but different from this  
 here. A Seville Orange is Aigre-douce. *Cotgrave*.

Efy. 67. easy. eselich, 113. easily. *Chaucer*.

Eny. 74. 173. any.

Elena Campana. 78. i. e. Enula Campana, *Elecampane*.

Erbowle. 95. a dish. v. ad loc.

Erbolat. 172. a dish. v. ad loc.

Eerys, Eris. 177. 182. 55. Ears. *Eyr*. MS. Ed. 44.  
*Chaucer* has *Ere* and *Eris*.

Elren. 171. Elder. *Eller*, in the north, without *d*.

Erne. 174. qu.

Euarund. MS. Ed. 3.

Eelys. 101. Eels. *Elys*, *Helys*. MS. Ed. II. 15. 24.  
*Elis*. *Chaucer*.

## F.

Forced. 3. farced, stuff. we now say, *forc'd-meat*,  
 yfarced, 159, 160. *enforced*. MS. Ed. II. 20. *fors*,



170. called *fars*, 150. it seems to mean *season*,  
N<sup>o</sup> 4.

Mixt. 4. where potage is said to be *forced* with  
powdō-douce.

Fort. passim. strong. Chaucer.

Frefee. MS. Ed. 47.

Fenkel. 6. 77. *Fenel*, 76. 172. *Fenell*, 100. Fennel.

Germ. Venikol. Belg. Venckel.

Fōme. Proem. 95. forme.

Funges. 10. Mushrooms, from the French. Cotgrave.

Holme III. p. 82. The Romans were fond of them.

Fesants. 20. 35.

Fynelich wel. 192. very wel, constantly.

Fro. 22. MS. Ed. 56. Chaucer. from. So therfro. 53.

Lel. Coll. IV. p. 266. Chaucer.

Fleysch. 24. Fleish, 37. Fleth, A. S. flærc. Germ.  
*Fleisc*.

Feneboyles. MS. Ed. II. 22.

Fyletts. 28. Fillets.

Florish and Flō. 36. 38. 40. Garnish. Lel. Coll. VI.  
p. 17. 23. Chaucer. v. Floure.

Foyles. 49. rolled Paste. *Foyle of dowbz*, 50. 92. et  
per se, 148. 153. *Foile of Paste*, 163. Leaves of  
Sage, 161. Chaucer. v. ad 175. hence Carpe in  
Foile. Lel. Coll. IV. p. 226. *a Dolphin in Foyle*,  
*a suttletie*. VI. p. 5. *Lyng in Foyle*, p. 16. *Cunger*.  
Ibid. *Samon*. Ibid. *Sturgen*. p. 17. et v. p. 22.  
N. B. Foyle in these cases means Paste.

Fars. v. forced.

Fle. 53. flea, flaw. MS. Ed. II. 33. flawe, flein, flain,  
flawed. 10. 13. 15.

Fonnell. 62. a dish.

Frot. MS. Ed. II. 17. rub, shake, *frote*, Chaucer.

Feyre. 66. MS. Ed. II. 18. 22. *Feir*. Chaucer. Fair.

Ferthe. 68. Fourth. hence Ferthing or Farthing.

Furmente. 69. 116. *Furmenty*. MS. Ed. I. *Formete*.

Ibid. 48. *Formenty*, lb. II. 30. from Lat. *Frumen-*  
*tum*,

*tum*, per metathesin; whence called more plausibly *Frumity* in the north, and *Frumetye* in *Lel. Collect.* IV. p. 226. VI. p. 5. 17. 22. but see *Junius*, v. *Formetie*.

*Frenche*. 73. a dish. v. ad loc.

*Fest*. MS. II. 18. *Feast*. *Chaucer*.

*Fygey*. 89. because made of Figs. *Fygs* drawn. 103. MS. Ed. II. 3.

*Found*. 93. mix. dissolve, 193. fond. 188. v. y fonded. *Lye*, in *Junii Etym.* v. *Founder*.

*Fete*. 102. *Chaucer*. *Fet*, MS. Ed. 44. *Feet*.

*Flaumpeyns*. 113. 184.

*Ferft*. MS. Ed. II. 30. *Firft*.

*Fanne*. 116. to fan or winnow. A. S. *pann*, *Vannus*.

*Frytō*. 149, 150, 151. *Fruturs*. MS. Ed. 19. 40.

*Fritters*. *Fruter*, *Lel. Coll.* IV. p. 227. *Frytor*. VI. p. 17.

*Flaunne*. 163. *Flownys*. MS. Ed. II. 27. *Fr*. *Flans*, *Custards*. *Chaucer*. v. *Slaunnis*. Et v. *Junium* voce *Flawn*.

*Feel*. 168. hold, contain. perhaps same as *feal*, occultare, abscondere, for which see *Junii Etymol*.

*Fuyr*. 188. *Fire*. *Fyr fort*. 192. a strong *Fire*. *Fere*, *Chaucer*. *Fyer*, *Lel. Coll.* IV. p. 296. Belg. *Vuyr*. *Fere*. MS. Ed. 58.

*Ferry*. v. *Cawdel*.

*Flowr*, *Flowre*. MS. Ed. 2. 19. *Flour*.

*Fronchemoyle*. MS. Ed. 15.

*Froys*. MS. Ed. 18. *Fraise*.

*Farfure*. MS. Ed. 28. *stuffing*.

*Forfy*. MS. Ed. 38. *season*.

## G.

*Gronden*. 1. 53. ground or beaten. *to grynde* is to cut or beat small. 3. 8. 13. for compate 14. *ygrōnd* 37. 53. 105. to pound or beat in a mortar. 3. MS. Ed. 5.

Gode.

- Gode. N<sup>o</sup> 1. alibi. good, strong. Chaucer. *god*, MS. Ed. *passim*.
- Grete. mynced. 2. not too small. *gretuſt*, 189. greatest. *gret*, MS. Ed. 15. and Chaucer.
- Gourdes. 8. Fr. *gouhourde*.
- Gobettes. 16. 62. Gobbettys, Gobettis. MS. Ed. 9. alibi. Chaucer. *Gobbins*, Holme III. p. 81, 82. large pieces. Wiclif. Junii Etym.
- Grees. 17. 101. Grece, 18. alibi. MS. Ed. 8. 14. 32. alibi. whyte Grece, 18. Fat, Lard, Conys of high Grece. Lel. Coll. IV. p. 226. qu.
- Gravey. 26, 27. *Grave*. MS. Ed. II. 20. *Gravy*. Lel. Coll. VI. p. 10.
- Galyntyne. 28. 117. a preparation seemingly made of Galingale, &c. 129. and thence to take its name. See a recipe for making it, 138. as also in MS. Ed. 9. Bread of Galyntyne, 94. Soupes of Galyntyne, 129. Lampervery in Galantine. Lel. Coll. IV. p. 226. VI. p. 22. Swanne, VI. p. 5.
- Garlete and Garlec. 30. 34. Garlick. A. S. *garpleac*.
- Grapes. 30. 34.
- Galyngale. 30. the Powder, 47. the long-rooted *Cyperus*. Gl. to Chaucer. See Northumberland Book, p. 415.
- Gleyr̃. of Ayreñ. 59. the white, from Fr. *glair*. Chaucer. *Lear* or *Leir* of an Egg. Holme interprets it *the White beaten into a foam*.
- Goon. 59. MS. Ed. 1. go. Belg. *gaen*.
- Gylofre. 65. Gelofre. MS. Ed. 27. cloves; for see N<sup>o</sup> 30, 31. 40. there; from Gr. *καρυόφυλλον*.
- Gyngawdry. 94. a dish.
- Grave. MS. Ed. II. 20. Gravey.
- Gele. 101, 102. Jelly. Fr. *Gelée*.
- Gawdy Grene. 112. perhaps, Light Green.
- Gurnards. 115.
- Greynes de Parys. 137. and so Chaucer, meaning *Greynes de paradys*, or greater Cardamoms. See Dr. Percy

Percy on Northumb. Book, p. 414. Chaucer has *Greines* for *Grains*. and Belg. Greyn.

Grate. 152. v. i or y grated.

Gastbon. 194. f. *Gastbon*, quasi *Wastbon*, from *Wastel* the finest Bread, which see. Hence the Fr. Gasteau.

Gyngynyr, Gyngenyr, Gyngyner, Gyngener. MS. Ed. 3, 4. 13. 24. Ginger. Gyngyner-bred, 32.

Grotys. MS. Ed. II. Oat-meal Grottes, i. e. Grits.

Grydern, Grydeñ, Gredern. MS. Ed. 25. 44. II. 11.

## H.

H. for *th*, as hem, them; her, their; passim. *Hare*, 121. Chaucer. Wiclif. It is sometimes omitted; as *wyt* and *wyte*, white. Sometimes abounds, as *schaldyd*. MS. Ed. 7. 11. scalded. v. *Thowebe*.

Hye. Proem. high. *hy*, MS. Ed. 44. A. S. Heah.

Hē. 1, 2. i. e. hem; them. Lye in Junii Etym.

Hulle. 1. a verb, to take off the husk or skin. Littleton. Hence Hulkes, Husks or *Hulls*, as 71. *Holys*, MS. Ed. 1. Sax. helan, to cover. v. Lye in Junii Etym. v. Hull.

Hulkes. v. Hulle.

Hewe. 7. cut, mince. *yberwe*, 12. minced. hewn. MS. Ed. 6. 9. *berwin*, Chaucer. A. S. hepyan.

Hakke. 194. MS. Ed. 23. hack, bruise. Junii Etym. v. hack. MS. Ed. has also *bak* and *bac*.

Hebolace. 7. name of a dish.

Herdeles. MS. Ed. 56. Hurdles.

Hennes. 17. 45. including, I presume, the whole species, as *Malard* and *Pekok* do below.

Hool. 20. 22. alibi. *hole*, 33. 175. *hoole*, 158. whole. Chaucer has *hole*, *hool*, and *hoolich*; and Wiclif, *hole* and *bool*. MS. Ed. has *bol* and *hole*.

Hooles. 162. Holes.

Holsomly.

- Holsomly. Proem. wholesomely.  
 Herthe. MS. Ed. 57. Earth.  
 Hit. 20. 98. 152. it. hytt. Northumb. Book, p. 440.  
*Hit*, Gloss. Wiclif. in Marg. A. S. hit.  
 Hoot. 21. alibi. hot.  
 Hares. 23.  
 Hoggepot. 31. v. ad loc.  
 Hochee. 34. hachè, Fr. but there is nothing to intimate cutting them to pieces.  
 Herfyve. MS. Ed. II. 2. Hair-sieve. *her* is *hair* in Chaucer.  
 Helde. 50. 154. throw, cast, put. v. 189. *Heelde*, poured, shed. Wiclif. and Lye in Junii Etym. v. Held.  
 Holde. 189. make, keep. MS. Ed. II. 32, 33.  
 Hawtheen. 57. Hawthorn. Junius, v. Haw.  
 Hatte. 59. bubbling, wallop. quasi *the hot*, as in Chaucer. from A. Sax. hatt.  
 Hong. 67. hing, or hang. Chaucer. MS. Ed. 48.  
 Honde. 76. hand. Chaucer. So in Derbyshire now.  
 Heps. 84. Fruit of the Canker-rose. So now in Derbyshire, and v. Junius, voce *Hippes*.  
 Hake. 94. 186. a Fish. v. ad loc.  
 Hilde. 109. to skin, from to hull. to scale a fish, 119. vide 117. 119. compared with MS. Ed. II. 13.  
 Herons. 146. MS. Ed. 3. Holme, III. p. 77, 78. but little used now. Heronfew. Lel. Coll. IV. p. 226. *Heronshawe*. VI. p. 1. Heronfews. Chaucer. The Poulterer was to have in his shop *Ardeas five airones*, according to Mr. Topham's MS. written about 1250. And *Heronns* appear at E. of Devon's Feast.  
 Holke. 173. qu. hollow.  
 Hertrowee. 176. a dish. *Hert* is *the Hart* in Chaucer. A. S. heopt.  
 Hi. MS. Ed. 27. they.  
 Hevyd. MS. Ed. 21. v. ad loc.  
 Hom. MS. Ed. 56. Home.



I.

- I. 2. for e. Proem. So *ith* for *eth*. Ibid.  
 ī. 30. et sæpius. in. *inne*, 37. alibi.  
 Jushell. 43. a dish. v. ad loc.  
 Is. plur. for es. 52. 73. Proem. Nomblys. MS. Ed.  
 12. Nombres. v. Pees. Rosys, 177, Roses.  
 I. for y. v. y.  
 Iowtes. v. Eowtes.  
 Irne. 107. *Iren*, Chaucer. and the Saxon. Iron.  
 Juys. 118. 131. *Jus*, MS. Ed. II. 17. the Fr. word,  
*Jeuse*, Chaucer.

K.

- Kerve. 8. cut. *kerf*, 65. MS Ed. 29. v. carvon, and  
 Chaucer, voc. Carfe, karft, kerve, kerft.  
 Kydde. 21. Flesh of a Kid. Kedys. MS. Ed. 13. Kids.  
 Keel. 29. 167. 188. MS. Ed. 1. Gl. to Chaucer and  
 Wiclif, to cool.  
 Kyt. 118. alibi. MS. Ed. 19. *ket*, Ibid. II. 15. to cut.  
*kyted*, cut. Lel. Coll. IV. p. 298. Chaucer. v. *Kitt*.  
 Keintlick. v. queintlick.  
 Kyrnels. 189. a species of battlements, from *kernellare*;  
 for which see Spelman, Du Fresne, and Chaucer.  
 Kever. MS. Ed. 2. cover.  
 Kaste, keft. MS. Ed. 6. 10. cast. v. ad loc.  
 Kow. MS. Ed. 38. Cow.

L.

- L. for ll. MS. Ed. sæpe.  
 Lat. 9. 14. alibi. MS. Ed. 1, 2. Let. Chaucer. Belg.  
*laten*. *latyn*. MS. Ed. II. 9. *let*.

Lire,



**Liſe, and Lyre.** 3. 14. 45. MS. Ed. sæpe. the fleshy part of Meat. A. S. lipe, See Lyre in Junii Etymol. Also a mixture, as *Dough of Bread and raw Eggs*, 15. hence ‘drawe a Lyre of Brede, ‘Blode, Vyneg, and Broth,’ 25. So Lyō and Layō. 11. 31. all from *lye*, which see. Lay seems to mean *mix*, 31. as *layour* is mixture, 94.

**Lye** it up. 15. to mix; as *alye*, which see.

**Leke.** in sing. 10. 76. Leeks.

**Langdebef.** 6. an herb. v. ad loc. *Longdobeeſt* Northumberland Book. p. 384. Buglofs.

**Lytel.** 19. paſſim. *Litul* and *litull*, 104. 152. ‘a litel ‘of Vynegar,’ 118. of Lard, 152.

**Loſeyns, Loſyns.** 24. 92. on fiſh-day, 128. a Lozenge is interpreted by Cotgrave, ‘a little ſquare Cake of preſerved herbs, flowers, &c.’ but that ſeems to have no concern here. *Lozengs*. *Lel*. Coll. IV. p. 227.

**Lyehe.** 152. like. *lichi*. Wiclif. *lich*. Chaucer. *ylich*. Idem.

**Lombe.** 62. Lamb. hence Wiclif, *Lomberen*, Lambs. Chaucer, and Germ.

**Leche** Lumbard. 65. from the country doubtleſs, as the muſtard, N° 100. See alſo *Lel*. Coll. VI. p. 6. 26. *Leches*. MS. Ed. 15. are Cakes, or pieces. Rand. Holme makes *Leach*, p. 83. to be ‘a kind ‘of Jelly made of Cream, Iſing-glaſs, Sugar, and ‘Almonds, &c.’ The *Leſſches* are fried, 158. v. yleeſhyd. *Leyſe Damask*. *Lel*. Coll. IV. p. 226. *Leche baked*. VI. p. 5. *Partriche Leiche*. Ibid. *Leche Damaske*. Ibid. See alſo, p. 10. *Leche Florentine*, p. 17. *Leche Comfort*. Ibid. *Leche Gramor*. Ibid. *Leche Cypres*, p. 26. which in Godwin de Præſul. p. 697. is *Sipers*, malè.

**Lete** Lardes. 68. v. ad loc.

**Lave.** 76. waſh.

**Leyne.** 82. a Layer.

Lewe

- Lewe water. 98. Lews water, MS. Ed. II. 10. warm;  
see Gloss. to Wiclif. and Junius. v. Lukewarm.
- Lumbard Mustard. 100. from the country. v. Leche.  
how made, N<sup>o</sup> 145.
- Lef. MS. Ed. 56. leave. *Lefe*, Chaucer.
- Lite. 104. a few, *alite*, as they speak in the North.  
Chaucer, v. Lite, and Lyte, and Mr. Lye in his  
Junius.
- Laumpreys. 126. Lampreys. an Eel-like Sea Fish.  
Pennant, Brit. Zool. III. p. 68.
- Laumprons. 127. the *Pride*. Pennant, Ibid. p. 61.  
See Lel. Coll. VI. p. 6. 17. bis 23. Mr. Topham's  
MS. has *Murenulas five Lampridulas*.
- Looches, Loches. 130. 133. the fish.
- Lardes of Swyne. 146. i. e. of Bacon. hence *lardid*,  
147. and *Lardons*. MS. Ed. 3. 43. from the Fr.  
which Cotgrave explains *Slices of Lard*, i. e. Bacon,  
vide ad 68.
- Loreñ tr̃. MS. Ed. 55. Laurel tree. Chaucer,
- Lyuōs. 152. Livers. A. S. lȳp̃p̃.
- Led. MS. Ed. 56. carry. *lide*, Chaucer.
- Lenton. 158. Lent.
- Lyng̃. 159. longer. Chaucer has *lenger* and *lengir*.  
v. Lange.
- Lopuster, Lopister. MS. Ed. II. 7. 16. v. Junii  
Etymolog.
- Lust. as, hym lust. Proem. he likes. Chaucer. v. Left.
- Lewys. MS. Ed. 41. Leaves. *Lefe*, Chaucer. v. Lef.
- Lie. Liquor. Chaucer. MS. Ed. 48.
- Ley. MS. Ed. 6. lay.
- Lefe, les. MS. Ed. 14. II. 7, 8. pick. To *lease*, in Kent,  
is to glean.

M.

- Make. 7. MS. Ed. 12. 43. II. 12. to dress. *make forth*,  
102. to do. MS. Ed. II. 35.

Monchelet.

- Monchelet. 16. a dish.
- Mylk, Melk. MS. II. 30. Milk of Almonds, 1. 10. 13. alibi.
- Moton. 16. MS. Ed. 1. Mutton. See Lel. Coll. IV. p. 226. Flemish. *Motoen*.
- Mawmenee. 20. 193. a dish. v. ad loc. how made, 194. *Mamane*. Lel. Coll. IV. p. 227. Mamonie. VI. p. 17. 22. royal, 29. Manmene. MS. Ed. 29, 30. *Mamenge*. E. of Devon's Feast.
- Morterelys. v. Mortrews.
- Medle. 20. 50. alibi. to mix, Wiclif. Chaucer.
- Messe. to messe the dyfshes, 22. messe forth, 24.
- Morre. 38. MS. Ed. 37. II. 26. a dish. v. ad loc.
- Mortrews. 45. *Mortrews blank*, 46. of fish, 125. *Morterelys*, MS. Ed. 5. where the recipe is much the same. 'meat made of boiled hens, crummed bread, 'yolk of eggs, and safron, all boiled together,' Speght ad Chaucer. So called, says Skinner, who writes it *mortress*, because the ingredients are all pounded together in a mortar.
- Mofcels. 47. Mofels. Chaucer has *Morcills*. Mofcels is not amiss, as *Mossil* in Chaucer is the muzzle or mouth.
- Mete. 67. A. S. and Chaucer. Meat. *Meetis*, Proem. Meats. It means also *properly*, MS. Ed. II. 21. Chaucer.
- Myng. 68. MS. Ed. 30. *ming*, 76. *meng*, 127. 158. MS. Ed. 32. Chaucer. to mix. So *mung*, 192. is to stir. Wiclif. v. Mengyng. A. S. *menȝan*.
- Morow. at Morow. 72. in the Morning. MS. Ed. 33. a Morrow, Chaucer. on the Morow. Lel. Coll. IV. p. 234.
- Makke. 74. a dish.
- Meel, Mele. 86. 97. Meal. *Melis*, Meals. Chaucer. Belg. *Meel*.
- Macrows. 62. Maccharone. vide ad locum.
- Makerel. 106.

- Muskles, Muskels. 122. Muscles. A. S. *muscule*.  
 Malard, Maulard. 141. meaning, I presume, both  
 sexes, as ducks are not otherwise noticed. Holme,  
 III. p. 77. and Mr. Topham's MS.  
 Mylates, whyte. 153. a dish of pork, 155.  
 Myddell. 170. midle. *myddes*. 175. the same.  
 Mawe. 176. Stomach of a Swine. Chaucer. Junii  
 Etym.  
 Moold. 177. Mould.  
 Maziozame. 191. Marjoram. See the various ortho-  
 graphies in Junius, v. Majoram.  
 Male Marrow. 195. qu.  
 Moyle. v. Ris. v. Fronchemoyle.  
 Mulberries. 99. 132. v. Morree.  
 Myce, myse. MS. Ed. 8. 15. mince. myed. II. 19.  
 minced. ymyed, 35. for ymyced. myney, II. 3.  
 myneyd, II. 1.  
 Mo. MS. Ed. 38. more. Chaucer.  
 Maner. of omitted. MS. Ed. 45. 47, 48. II. 2. 28.  
 Mad, ymad. MS. Ed. II. 9. made.  
 Mychil. MS. Ed. 48. much. Chaucer. v. moche. Ju-  
 nius v. mickel.  
 Myntys. MS. Ed. II. 15. Mint. *Myntys*, Brit.

## N.

A Nost. 1. crasis of *an Oste*, or Kiln; frequent in  
 Kent, where *Hop-oste* is the kiln for drying hops.  
 'Oost or East: the same that kiln or kill, Somers-  
 'setshire, and elsewhere in the west,' Ray. So  
*Brykboft* is a Brick-kiln in Old Parish-Book of *Wye*  
 in Kent, 34 H. VIII. 'We call *est* or *ost* the place in  
 'the house, where the smoke ariseth; and in some  
 'manors *austrum* or *ostrum* is that, where a fixed  
 'chimney or flew anciently hath been,' Ley, in  
 Hearne's Cur. Disc. p. 27. *Mannors* here means, I  
 suppose,

suppose manor-houses, as is common in the north. Hence *Haister*, for which see Northumb. Book, p. 415. 417. and Chaucer. v. Estris.

Noumbles. 11. 13. Entrails of any beast, but confined now to those of a deer. I suspect a crasis in the case, quasi *an Umble*, singular for what is plural now, from Lat. *Umbilicus*. We at this day both say and write *Umbles*. *Nombles*, MS. Ed. 12. where it is *Nomblys of the venyson*, as if there were other Nomblys beside. The Fr. write Nombles.

Non. 68. no. Chaucer. A. S. nan.

Nyme. 114. take, *recipe*. Sax. niman. Chaucer. used in MS. Ed. throughout. See Junius. v. Nim.

Notys. 144. Wallenotes, 157. So *Not*, MS. Ed. II. 30. Chaucer. Belg. *Note*.

Nysebek. 173. a dish. quasi, nice for the *Bec*, or Mouth.

Nazt, nozt. MS. Ed. 37. not.

## O.

Oynons. 2. 4. 7. Fr. Oignons. Onions.

Orage. 6. Orache.

Other, oother. 13, 14. 54. 63. MS Ed. sæpe. Chaucer. Wiclif. A. S. *opeþ*. or.

On, oon. 14. 20. alibi. in. as in the Saxon. *One* MS. Ed. 58. II. 21. Chaucer.

Obleys. 24. a kind of Wafer. v. ad loc.

Onys. MS. Ed. 37. once. *ones*, Chaucer. v. *Atones*, and *ones*.

Onoward, onaward. 24. 29. 107. onward, upon it.

Of. omitted, as powder Gynger, powder Gylofre, powder Galyngale. abounds, v. Lytel.

Oot. 26. alibi. Oat. Oryn. MS. Ed. II. Oaten.

Opyn. MS. Ed. 28. open.

Ofall. 143. *Exta*, Giblets.

## T

Oystryn.



Oystryn. MS. Ed. II. 14. Oysters.

Of. Proem. by.

Ochepot. v. Hochepot.

Ovene. 1. Oven. A. S. open. Belg. Oven. *Owyn*,  
MS. Ed. II. 16.

Olyve, de Olyve, Olyf, Dolyf, MS. Ed. Olive.

Owyn. MS. Ed. 22. own.

## P.

Plurals increase a syllable, Almandys, Yolkys, Cranys,  
Pecokys, &c. So now in Kent in words ending in  
*st*. This is Saxon, and so Chaucer.

Plurals in *n*, Pisyn, Hennyn, Appelyn, Oystrin.

Powdō douce. 4. Pref.

Powdō fort. 10, 11. v. Pref.

Pasturnakes. 5. seems to mean *Parsnips* or Carrots,  
from *Pastinaca*. *Pasternak of Rasens*. 100. of Ap-  
ples, 149. means Pastes, or Paties.

Perfel. 6. 29. alibi. *Perfele* MS. Ed. II. 15. Fr. *Perfil*.

Parley. Parcyle. MS. Ed. 32.

Pyke, pike. 18. 76. pick. Chaucer. v. Pik.

Pluk. 76. pluck, pull. A. S. pluccian.

Pellydore. 19. v. ad loc.

Peletour. 104. v. ad 19.

Paaft. MS. Ed. II. 29. Paste.

Potell. 20. Pottle.

Pynes. 20. alibi. v. Pref.

Pecys. 21. alibi. *Pece*, 190. *Pecis*, MS. Ed. 12.

Chaucer. Pieces, Piece. 1.

Pep. 21. 132. MS. Ed. 16. has *Pepyr*. Pip. 140. 143.

MS. Ed. 9. *Pepper*. A. S. peopon and pipon.

Papdele. 24. a kind of fauce. probably from *Papp*, a  
kind of *Panada*.

Pise, Pisyn. MS. Ed. 2. Pease.

Peers.



- Peers. 130. 138. *Pers*, 167. Perys, MS. Ed. II. 23.  
 Pears. Pery, a Pear tree, Chaucer.  
 Possynet. 30. 160. a Posnet.  
 Partruches. 35. 147. *Partyches*, Contents. Partridges.  
*Perteryche*. E. of Devon's Feast.  
 Panne. 39. 50. a Pan. A. S. Panna.  
 Payndemayn. 60. 139. where it is *pared*. Flour. 41.  
 162. 49. white Bread. Chaucer.  
 Par. MS. Ed. 19. pare.  
 Peions. 18. 154. Pigeons. If you take *i* for *j*, it answers to modern pronunciation, and in E. of Devon's Feast it is written *Pejonns*, and *Pyjonns*.  
 Pynnonade. 51. from the Pynes of which it is made.  
 v. Pynes. *Pynade* or *Pivade*. MS. Ed. II. 32.  
 Pryk. 53. prick.  
 Pestels. 56. Legs. We now say *the Pestels of a lark*. of ven'son, Lel. Collect. IV. p. 5. Qu. a corruption of *Pedestals*.  
 Payn foindew. 59. *fonderw*, Contents. v. ad loc.  
 Peskodde. 65. Hull or Pod of Pease, used still in the North. v. Coddis in Wiclif, and Coddies in Junii Etymolog.  
 Payn Ragōn. 67. a dish. qu.  
 Payn puff, or puf. 196. *Payne puffle*. E. of Devon's Feast.  
 Pownas. 68. a colour. qu. v. Preface.  
 Porpays, Porpeys. 69. 108. salted, 116. roasted, 78.  
*Porpus* or Porpoise. *Porpecia*, Spelm. Gl. v. Geaf-  
 pecia, which he corrects *Seaspecia*. It is surprising he did not see it must be *Graspecia* or *Craspiscis*, i. e. *Gros* or *Crassus Piscis*, any large fish; a common term in charters, which allow to religious houses or others the produce of the sea on their coasts. See Du Cange in vocibus. We do not use the Porpoise now, but both these and Seals occur in Archb. Nevill's Feast. See Rabelais, IV. c. 60. and I conceive that the *Balenæ* in Mr. Topham's MS. means the Porpus.  
 Perrey. 70. v. ad loc.

- Pefon. 70, 71. *Pife, Pifyn*. MS. Ed. 2. Peafe. Brit.  
*Pyfen*.  
 Partye. 71. *a partye*, i. e. fome. MS. Ed. 2. Chaucer.  
 Porrectes. 76. an herb. v. ad loc.  
 Purflarye. 76. Purflain.  
 Pochee. 90. a difh of poached Eggs. v. Junius, voce  
*Poach*.  
 Powche. 94. Crop or Stomach of a fifh. *Paunches*,  
 114, 115.  
 Pyke. 101. the fifh. v. ad loc.  
 Plays. 101. 103. 112. Plaife; the fifh. *Places*, Lel.  
 Coll. VI. p. 6.  
 Pelettes. 112. Balls, Pellets. Pelotys. MS. Ed. 16.  
 Paunch. v. Powche.  
 Penne. 116. a Feather, or Pin. MS. Ed. 28. Wiclif,  
 v. Pennes.  
 Pekok. 147. Peacock. *Pekokys*, MS. Ed. 4. where  
 fame direction occurs. Pekok. Lel. Coll. IV. p. 227.  
 pffe. 150. to prefs. Chaucer.  
 Pynēr. 155. qu. v. Pref.  
 Prunes. 164. Junius in v. *Prunes and Damysyns*. 167.  
*Prunes Damysyns*. 156. 158. *Primes*, 169. fhould  
 be corrected *Prunes*. Prunys, MS. Ed. II. 17.  
*Prognēs*. Lel. Coll. VI. p. 17. *Prune Orendge*,  
 an Orange Plumb, p. 23. *Prones*, Northumb. Book,  
 p. 19. plant it with Prunes, 167. ftick it, Lel.  
 Coll. VI. p. 5. 16. 22. As the trade with Damaf-  
 cus is mentioned in the Preface, we need not  
 wonder at finding the Plumbs here.  
 Primes. v. Prunes.  
 Prews of gode paff. 176. qu.  
 Potews. 177. a difh named from the pots ufed.  
 Pety puant. 195. *Petypanel, a marchpayne*. Lel. Coll.  
 VI. p. 6.  
 Parade. hole parade. 195. qu.  
 Plater. MS. Ed. II. 9. Platter.  
 Puff. v. Payn.  
 Phiflik. Proem. Phyfick.

- Pom̄egarnet. 84. Pougarnetts, MS. Ed. 39. Powm̄is  
 gernatys. Ibid. 27. Pomgranates, per metathesis,  
 Penche. MS. Ed. 36.  
 Partyns. MS. Ed. 38. Parts.  
 Pommedorry. MS. Ed. 42. Poundorroge, 58, *Pomes  
 endoryd.* E. of Devon's Feast.  
 Pommys morles. MS. Ed. II. 3.  
 Porreyne. MS. Ed. II. 17. Porrey Chapeleyn, 29.

## Q.

- Quare. 5. It seems to mean to quarter, or to square,  
 to cut to pieces however, and may be the same as  
 to *dyce*. 10. 60. Dice at this time were very  
 small: a large parcel of them were found under the  
 floor of the hall of one of the Temples, about  
 1764, and were so minute as to have dropt at times  
 through the chinks or joints of the boards. There  
 were near 100 pair of ivory, scarce more than two  
 thirds as large as our modern ones. The hall was  
 built in the reign of Elizabeth. To *quare* is from  
 the Fr. *quarrer*; and *quayre* or *quaire*, subst. in  
 Chaucer, Skelton, p. 91. 103. is a book or pam-  
 phlet, from the paper being in the quarto form.  
 See Annal. Dunstap. p. 215. Ames, Typ. Antiq.  
 p. 3. 9. Hence our quire of paper. The later  
 French wrote *cabier*, *cayer*, for I presume this may  
 be the same word. Hence, *kerve hem to dyce*, into  
 small squares, 12. *Dyfis*, MS. Ed. 15.  
 Quaybibes. 64. Quibibz. MS. Ed. 54. alibi. Cubebs.  
 Quentlich. 162. keyntlich, 189. nicely, curiously.  
 Chaucer. v. *Queintlie*.  
 Quavle. 162. perhaps, cool. it seems to mean fail or  
 miscarry. Bel. Coll. VI. p. 11. sink or be dejected,  
 p. 41. See Junius, v. Quail.  
 Queynchehe. 173. f. queynch. but qu.

## R.

R. and its vowel are often transposed. v. Bryddes, brēnyng, Crudds, Poñegarnet, &c.

Rapes. 5. Turneps. Lat. *Rapa*, or *Rapum*. vide Junium in voce.

Ryse. 9. 194. Rys, 36. alibi. MS. Ed. 14. Ryys, 192. the Flower, 37. Rice. Fr. Ris. Belg. Riis.

Roo. 14. Roe, the animal.

Rede. 21. alibi. red. A. S. read.

Roost. 30. alibi. rowsted, 175. substantive, 53. to roost. Belg. roosten.

Rether. MS. Ed. 43. a beast of the horned kind.

Ramme. 33. to squeeze. but qu.

Reñyns. 65. perhaps, *rennyng*, i. e. thin, from *renne*, to run. Leland Itin. l. p. 5, 6. alibi. Skelton, p. 96. 143. alibi. indeed most of our old authors.

Lel. Coll. IV. p. 287, 288. Chaucer.

Ruayn. v. Chese.

Rape. 83. a dish with no turneps in it. Quære if same as *Rapil*, Holme III. p. 73. Rapy, MS. Ed. 49.

Resmolle. 96. a dish. v. ad loc.

Ryal. 99. *ryallest*. Proem. royal. Lel. Coll. IV. p. 250. 254. VI. p. 5. bis. 22. Chaucer. v. Rial.

Rote. 100. Root. *Rotys*, MS. Ed. 32. Chaucer. Junius, v. Root.

Roo Broth. MS. Ed. 53.

Roche. 103. the fish. Lel. Coll. VI. p. 6.

Rygh. 105. a fish. perhaps the Ruffe.

Rawnes. 125. Roes of fish. *Lye* in Junius. v. Roan.

Rest. MS. Ed. rustied, of meat. Restyn, restyng. N° 57.

Rustiness. Junius. v. Restie.

Rasyols 152. a dish. *Ranfoles*. Holme III. p. 84.

Reyn. MS. Ed. 57. Rain. Chaucer.

Rysshews. 182. name of a dish. qu.

Rew de Rumsey. MS. Ed. 44.

Ryne hem on a Spyt. 187. run them on a spit.  
 Rofty. MS. Ed. 44. roft.  
 Roñde. 196. round. French.  
 Roſee. 52. a diſh. v. ad loc.  
 Reſeñs. 100. Rayſons, 114. Raiſins. uſed of Currants,  
 14. v. ad loc. *Reyſons*, *Reyſins*. MS. Ed. II. 23. 42.  
*Raſſens* Pottage, is in the ſecond courſe at archp.  
 Nevill's Feaſt.

S.

Spine. v. Spynee.  
 Sue forth. 3. et paſſim. ſue. 6. 21. From this ſhort  
 way of writing, and perhaps ſpeaking, we have  
 our *Sewers*, officers of note. and *ſewingeis*, ſerving,  
 Lel. Coll. IV. p. 291. unleſs miſ-written or miſ-  
 printed for *ſherwinge*.  
 Slype. 11. flip or take off the outer coat. A. S. *ſlipan*.  
 Skyrwates. 5. 149. Skirrits or Skirwicks.  
 Savory. 6. Saūay. 30. 63. Sawey. 172.  
 Self. 13. ſame, made of itſelf, as ſelf-broth, 22. the  
 owne broth, 122. MS. Ed. 5. 7. Chaucer.  
 Seth. paſſim. MS. Ed. 1, 2. Chaucer. to ſeeth. A. S.  
*reoðan*. Seyt. MS. Ed. 1. to ſtrain. 25. 27.  
 Smite and ſmyte. 16. 21. 62. cut, hack. A. S. *ſmitan*.  
 Sode. v. Yſode.  
 Storchon. MS. Ed. II. 12. v. Fitz-Stephen. p. 34.  
 Sum. 20. ſumdell, 51. ſomdel, 171. ſome, a little, ſome  
 part. Chaucer has *ſum*, and *ſomdele*. A. S. *ſum*.  
 Sanders. 20. uſed for colouring. MS. Ed. 34. v. Nor-  
 thumb. Book, p. 415. Sandall wood. The tranſla-  
 tors of that very modern book the Arabian Nights  
 Entertainments, frequently have *Sanders* and Sandal  
 wood, as a commodity of the Eaſt.  
 Swyne. 146. alibi. Pork or Bacon. MS. Ed. 3. Bacon,  
 on the contrary, is ſometimes uſed for the animal.  
 Old Plays, II. p. 248. Gloſſ. ad X Script. in v.  
 See. MS. Ed. 56. Sea. Chaucer.  
 Sawge. 29. *Sauge*, 160. MS. Ed. 53. Sage. *Pigge en*  
*Sage*. E. of Devon's Feaſt. Shul.



- Shul. 146. schul. MS. Ed. 4. should, as N<sup>o</sup> 147.  
 schulle, schullyn. MS. Ed. 3. 7.  
 Sawse Madame. 30. qu. Sauce.  
 Sandale. MS. Ed. 34.  
 Sawse Sarzyne. 84. v. ad loc.  
 Serpell. 140. wild Thyme. *Serpyllum*.  
 Sawse blancke. 136.  
 Sawse noyre. 137. 141.  
 Sawse verde. 140.  
 Sow. 30. to sew, *fuere*. also 175. A. S. *ſipian*.  
 Stoppe. 34. 48. to stuff.  
 Swyng. 39. 43. alibi. MS. Ed. 20. 25. alibi. to shake,  
 mix. A. S. *ſpenzan*.  
 Sewe. 20. 29. 40. Sowe. 30. 33. alibi. MS. Ed. 38.  
 Chaucer. Liquor, Broth, Sous. Wiclif. A. S. *ſeap*.  
 v. Lye in 2d alphabet.  
 Schyms. MS. Ed. 38. Pieces.  
 Stondyng. 45, 46. 7. stiff, thick.  
 Smale. 53. alibi. small. Lel. Coll. IV. p. 194.  
 Spynee. 57. v. ad loc.  
 Straw. 58. strew. A. S. *ſtpeapian*.  
 Sklyſe. 59. a Slice, or flat Stick for beating any thing.  
 Junius. v. Scife.  
 Siryppe. 64. v. ad loc.  
 Styne. 66. perhaps to close. v. ystyned. A. S. *ſtynan*.  
 Stere. 67. 145. to stir. Chaucer. A. S. *ſtȳpian*.  
 Sithen. 68. ſithen, 192. then. Chaucer. v. ſeth and  
 ſithe. A. S. *ſiððan*. ſihtyn, ſethe, ſeth, ſyth. MS.  
 Ed. *then*.  
 Salat. 76. a Sallad. Saladis, Sallads. Chaucer. Junius,  
 v. *Salad*.  
 Slete Soppes. 80. ſlit. A. S. *ſlitān*.  
 Spryng. 85. to sprinkle. Wiclif. v. ſprenge. A. S.  
*ſpenzan*.  
 Samon. 98. Salmon. So Lel. Coll. VI. p. 16, 17. Fr.  
*Saumon*.  
 Stepid. 109, 110. steeped. *Friſius*, ſtippen.



- Sex. 113. 176. Six. A. S.  
 Sool. 119. *Solys*, 133. Soale, the fish.  
 Schyl oysters. 121. to shell them. A. S. *ſcýll*, a shell.  
 Sle. 126. to kill. *Scle*, Chaucer. and *slea*. A. S. *ſlean*.  
 Sobre Sawſe. 130.  
 Sowpes. 82. 129. Sops. A. S. *ſop*. dorry. MS. Ed. II. 6.  
 Sp̄ell. 140. qu.  
 Stary. MS. Ed. 32. ſtir.  
 Swannes. 143. Pye, 79. Cygnets. Lel. Coll. VI. p. 5.  
 Sonne. MS. Ed. 56. Sun. Chaucer.  
 Sarſe, and *a Sarſe*. 145. a Sieve or Searſe.  
 Souple. 152. ſupple. *ſople*, Chaucer; alſo *ſouple*. Fr.  
 Stewes. 157. 170. Liquor. to ſtue, 186. a term well  
 known at this day.  
 Sars. 158. 164. Error perhaps for *Fars*. 167. 169.  
 172.  
 Sawcyſter. 160. perhaps, a Sauſſage. from Fr. *Sauciſſe*.  
 Soler. MS. Ed. 56. a ſolar or upper floor. Chaucer.  
 Sawgeat. 161. v. ad loc.  
 Skymō. 162. a Skimmer.  
 Salwar. 167. v. Calwar.  
 Sarcyneſs. MS. Ed. 54. v. Sawſe.  
 Syve, Seve. MS. Ed. II. 17, 18. a Sieve. v. Herſyve.  
 Southrenwode. 172. Southernwood.  
 Sowre. 173. four. *ſouir*, Chaucer.  
 Stale. 177. Stalk. Handle. uſed now in the North, and  
 elſewhere; as a fork-ftale; quære a crafiſ for a fork's  
 tail. Hence, Shaft of an Arrow. Lel. Coll. VI,  
 p. 13. Chaucer. A. S. *ſtele*, or *ſtela*.  
 Spot. MS. Ed. 57. Sprinkle.  
 Sachus. 178. a diſh. v. ad loc.  
 Sachellis. 178. Bags. Satchells,  
 Spynoches. 180. Spinages. Fr. *Eſpinars* in plural. but  
 we uſe it in the ſingular. Ital. *Spinacchia*.  
 Sit. 192. adhere, and thereby to burn to it. It ob-  
 tains this ſenſe now in the North, where, after the  
 potage has acquired a moſt diſagreeable taſte by it,

it is said to be *pot-fitten*, which in Kent and elsewhere is expressed by being *burnt-to*.

Sotiltees. Proem. Suttlety. Lel. Coll. VI. p. 5. seq. See N° 189. There was no grand entertainment without these. Lel. Coll. IV. p. 226, 227. VI. 21. seq. made of sugar and wax. p. 31. and when they were served, or brought in, *at first*, they seem to have been called *warners*, Lel. Coll. VI. p. 21. 23. VI. p. 226, 227. as giving *warning* of the approach of dinner. See Notes on Northumb. Book, p. 422, 423. and Mr. Pennant's Brit. Zool. p. 496. There are three *sotiltes* at the E. of Devon's Feast, a stag, a man, a tree. Quere if now succeeded by figures of birds, &c. made in lard, and jelly, or in sugar, to decorate cakes.

Sewyng. Proem. following. Leland Coll. IV. p. 293. Chaucer. Fr. *Suivre*.

Spete. MS. Ed. 28. Spit. made of hazel, 58. as Virg. Georg. II. 396.

States. Proem. Persons.

Scher. MS. Ed. 25. sheer, cut. Chaucer. v. Shere.

Schyveris. MS. Ed. 25. II. 27. Shivers. Chaucer. v. Slivere.

Schaw. MS. Ed. 43. shave.

## T.

Thurgh. 3. alibi. thorough. A. S. *þurh*. *thorw*. MS. Ed. II.

Tansey. 172. Herb. vide Junii Etymol.

Trape, Trāp. 152. alibi. Pan, platter, dish. from Fr.

To gedre. 14. to gydre, 20. to gyder, 39. to gȳd, 53. to gider, 59. to gyd, 111. to gedr̄, 145. So variously is the word *together* here written. A. S. *toġaðepe*.

Tredute. 15. name of Cawdel. v. ad loc.

To. 30. 17. MS. Ed. 33. 42. too; and so the Saxon. Hence to to. 17. v. ad loc. Also, Lel. Coll. IV.

- p. 181. 206. VI. p. 36. *To is till*, MS. Ed. 26. 34. *two*. II. 7. v. Unto.
- Thyk. 20. a Verb, to grow thick, as N<sup>o</sup> 67. thicken taken passively. Adjective, 29. 52. *thik*, 57. *thykke*, 85. *thike*, Chaucer.
- Teyse. 20. to pull to pieces with the fingers. v. ad loc. et Junius, voce Teate. Hence teasing for carding wool with teasels, a species of thistle or instrument.
- Talbotes. 23. qu. v. ad loc.
- Tat. 30. that. as in Derbysh. *who's tat?* for, who is that? Belg. *dat*.
- Thenne. 36 alibi. then. Chaucer. A. S. *ðanne*.
- Thanne. 36. MS. Ed. 25. then. A. S. *ðan*. than. MS. Ed. 14.
- Teer. 36. Tear. A. S. *tepan*.
- To fore. 46. alibi. before. Hence our *heretofore*. Wiclif. Chaucer. A. S. *toropan*.
- Thynne. 49. MS. Ed. 15. thin. A. S. *ðinn*.
- Tarlettes. 50. afterwards *Tartletes*, rectius; and so the Contents. *Tortelletti*. Holme. p. 85. v. Tartee. Godwin, de Præful. p. 695. renders *Streblitæ*; et v. Junius, voce Tart.
- Thife. 53. alibi. these.
- Take. 56. taken. Chaucer.
- Thridde. 58. 173. alibi. Third, per metathesin. Chaucer. Thriddende, 67. Thriddel, 102. 134. *Thredde*, MS. Ed. II. 1. v. Junius, voce Thirddendeal.
- To done. 68. done. *To* seems to abound, vide Chaucer. v. *To*.
- Turnesole. 68. colours *pownas*. vide ad loc.
- Ther. 70. 74. they. Chaucer.
- Ton treffis. 76. an herb. I amend it to *Ton cressis*, and explain it *Cresses*, being the Saxon *tunkepre*, or *tuncæpre*. See *Lye*, Dict. Sax. *Cresses*, so as to mean, *one of the Cresses*.
- Turbut. 101.
- Tried out. 117. drawn out by roasting. See Junius, v. Try.

- Tweydel. 134. Twey, MS. Ed. 12. Chaucer. *Twy*  
for *twice* runs now in the North. A. S. *τwa*, two.  
Dæl, pars, portio.  
Talow. 159. Mutton Sewet. v. Junii Etym.  
Thyes, Thy's. MS. Ed. 29, 30. Thighs.  
Tartee. 164, 165. alibi. Tart. de Bry, 166. de Brym-  
lent, 167. Tartes of Flesh, 168. of Fish, 170. v.  
Tarlettes.  
Towh. tough, thick. 173. See Chaucer. v. Toughr.  
A. S. *τoh*.  
Tharmys. MS. Ed. 16. Rops, Guts.  
There. 170. 177 where. Chaucer.  
Thowche. MS. Ed. 48. touch.  
To. 185. for. Hence, *wherto* is *wherefore*. Chaucer.  
Towayl. MS. Ed. II. 21. a Towel.  
Thee. 189. thou, as often now in the North.  
Temp̃er. MS. Ed. 1. et sæpe. to mix.

## U.

- Uppon. 85. alibi. upon.  
Urchon. 176. Urchin, *Erinaceus*.  
Unto. MS. Ed. 2. until. v. *To*. Chaucer.

## V.

- Violet. 6. v. ad loc.  
Verjous. 12. 48. viaws. 154. verious. 15. Verjuice,  
Fr. Verjus. V. Junium.  
Veel. 16. alibi. MS. Ed. 18. Veal.  
Veslil. 29. a dish.  
Vyne Grace. 61. a mess or dish. *Grees* is the wild  
Swine. Plott, Hist. of Staff. p. 443. Gloss. to Doug-  
las' Virgil. v. Grifis. and to Chaucer. v. Grys.  
Thoroton, p. 258. Blount, Tenures. p. 101. *Gresse*.  
Lel.

Lel. Coll. IV. p. 243. *Gres.* 248. Both pork and wine enter into the recipe.

Vyānde Cypre. 97. from the Isle of Cyprus.

Vernage. 132. Vernaccia. a sort of Italian white-wine.

In Pref. to *Perlin*, p. xix. mis-written Vervage.

See Chaucer. It is a sweet wine in a MS. of

Tho. Astle esq. p. 2.

Venyson. 135. often eaten with furmenty, E. of Devon's Feast. *in brothe*. Ibid.

Verde Sawse. 140. it sounds *Green Sauce*, but there is no forel; sharp, four Sauce. See Junius, v. Verjuice.

Vervayn. 172.

## W.

Wele. 1. 28. old pronunciation of *well*, now vulgarly used in Derbysh. *wel*, 3. alibi. *wel smale*, 6. very small. v. Lel. Coll. IV. p. 218. 220. Hearne, in Spelm. Life of Ælfred. p. 96.

Wyndewe. 1. winnow. This pronunciation is still retained in Derbyshire, and is not amiss, as the operation is performed by wind. v. omnino, Junius. v. Winnow.

Waythe, waifsh, waifche. 1. 5. 17. to wash. A. S. *pærcan*.

Whane, whan. 6. 23. 41. when. So Sir Tho. Elliot. v. Britannia. Percy's Songs, I. 77. MS. Romance of Sir Degare vers. 134. A. S. *hpænne*. wan, wanne. MS. Ed. 25. 38. when.

Wole. Proem. will. *wolt*. 68. wouldst. Chaucer. v. Wol.

Warly, Warliche. 20. 188. gently, warily. A. S. *pæpe*, wary, prudent. Chaucer. v. Ware. Junius, v. Warie.

Wafroñs. 24. Wafers. Junius, v. Wafer.

With



- With inne. 30. *divisim*, for within. So *with oute*, 33.  
 Welled. 52. v. ad loc. MS. Ed. 23.  
 Wete. 67. 161. wet, now in the North, and see  
 Chaucer. A. S. *pæt*.  
 Wry. 72. to dry, or cover. Junius, v. Wrie.  
 Wyn. MS. Ed. 22. alibi. Wine. v. Wyneger.  
 Wryng thurgh a Straynour. 81. 91. thurgh a cloth,  
 153. almandes with fair water, 124. wryng out the  
 water. Ibid. wryng parsley up with eggs, 174.  
 Chaucer, voce wrong, ywrong, and wrang. Junius,  
 v. Wring.  
 Womdes, Wombes. 107. quære the former word?  
 perhaps being falsely written, it was intended to be  
 obliterated, but forgotten. *Wombes* however means  
*bellies*, as MS. Ed. 15. See Junius, voce *Womb*.  
 Wyneger. MS. Ed. 50. Vinegar. v. Wyn.  
 Wone. 107. *a deal* or *quantity*. Chaucer. It has a con-  
 trary sense though in Junius, v. Whene.  
 Whete. 116. Wete. MS. Ed. 1. II. 30. Wheat. A.  
 S. *hpæte*.  
 Wastel. 118. white Bread. *yfarced*, 159. of it. MS. Ed.  
 30. II. 18. Gloss. ad X Script. v. *Simenellus*.  
 Chaucer; where we are referred to *Verilegan V*.  
 but *Wassel* is explained there, and not *Wastel*;  
 however, see Stat. 51 Henry III. Hoveden, p. 738.  
 and Junius' Etymol.  
 Wheyze. 150. 171. Whey. A. S. *hpæz*. Serum Lactis.  
 g often dissolving into y. v. Junium, in Y.  
 Wynde it to balles. 152. make it into balls, turn it.  
 Chaucer. v. Wende. Junius, v. Winde.  
 Wallenotes. 157. Walnuts. See Junius, in voce.  
 Wose of Comfrey. 190. v. ad loc. Juice.  
 Wex. MS. Ed. 25. Wax.  
 Were. MS. Ed. 57. where.



## Y.

**Y.** is an usual prefix to adjectives and participles in our old authors. It came from the Saxons; hence ymynced, minced; yslyt, slit; &c. *I* is often substituted for it. V. Gloss. to Chaucer, and Lye in Jun. Etym. v. I.

It occurs perpetually for *i*, as ymynced, yslyt, &c. and so in MS. Editoris also.

Written *z*. 7. 18. alibi. used for *gh*, 72. MS. Ed. 33. Chaucer. v. *Z*. Hence ynouhz, 22. enough. So MS. Ed. passim. Quere if *z* is not meant in MSS for *g* or *t* final.

Dotted, *y*, after Saxon manner, in MS. Ed. as in Mr. Hearne's edition of Robt. of Gloucester.

Ycorve. 100, 101. cut in pieces. icorvin, 133. Gloss. to Chaucer. v. *Icorvin*, and *Throtycorve*.

Zelow. 194. *yelow*. MS. Ed. 30. yellow. A. S. *zealupe* and *zelep*.

Yolkes. 18. i. e. of eggs. Junius, v. *Yelk*.

Ygrond. v. *Gronden*.

Yleefshed. 18. cut it into slices. So, *lesb* it, 65. 67. *leach* is to slice, Holme III. p. 78. or it may mean to lay in the dish, 74. 81. or distribute, 85. 117.

Ynouhz. 22. ynowh, 23. 28. ynowh, 65. ynow. MS. Ed. 32. Enough. Chaucer has *inough*.

Yfer. 22. 61. id est *ifere*, together. *Feer*, a Companion. Wiclif, in *Heer* and *Scukynge feer*. Chaucer. v. *Fere*, and *Yfere*. Junius, v. *Yfere*.

Yfette. Proem. put down, written.

Yskaldid. 29. scalded.

Yfode. 29. *ifode*, 90. *fodden*, 179. boiled. MS. Ed. II. 11. Chaucer. all from to seeth.

Ysope. 30. 63. *Ysop*. MS. Ed. 53. the herb *Hyssop*. Chaucer. v. *Isope*.

Yforced. v. forced.

Yfasted. 62. qu.

Zif,

Zif, zyf. MS. Ed. 37. 39. if. also give, II. 9. 10.

Yftyned, istryned. 162. 168. to *flyne*, 66. seems to mean to close.

Yteyfed. 20. pulled in pieces. v. ad loc. and v. Teafe.

Ypānced. 62. perhaps pounced, for which see Chaucer.

Yfōndred. 62. *ifondred*, 97. 102. *yfondyt*, 162. poured, mixed, dissolved. v. *found*. Fr. *fondue*.

Yholes. 37. perhaps, hollow.

Ypared. 64. pared.

Ytofted, itofted. 77. 82. toasted.

Iboiled. 114. boiled.

Yeft. 151. Junius, v. Yeast.

Igrated. 153. grated.

Ybake. 157. baked.

Ymbre. 160. 165. Ember.

Ypocras. how made, 191. Hippocras. wafers used with it. Lel. Coll. IV. p. 330. VI. p. 5, 6. 24. 28. 12. and dry toasts, Rabelais IV. c. 59. *Joly Ypocras*. Lel. Coll. IV. p. 227. VI. p. 23. Bishop Godwin renders it *Vinum aromaticum*. It was brought both at beginning of splendid entertainments, if Apicius is to be understood of it. Lib. I. c. 1. See Lister, ad loc. and in the middle before the second course; Lel. Coll. IV. p. 227. and at the end. It was in use at St. John's Coll. Cambr. 50 years ago, and brought in at Christmas at the close of dinner, as anciently most usually it was. It took its name from *Hippocrates' sleeve*, the bag or strainer, through which it was passed. Skinner, v. Claret; and Chaucer. or as Junius suggests, because strained *juxta doctrinam Hippocratis*. The Italians call it *hipocrasso*. It seems not to have differed much from *Piment*, or *Pigment* (for which see Chaucer) a rich spiced wine which was sold by Vintners about 1250. Mr. Topham's MS. Hippocras was both white and red. Rabelais, IV. c. 59. and I find it used for sauce to lampreys. Ibid. c. 60.

There

There is the proceſs at large for making ypocraſſe in a MS. of Thomas Aſtle, eſq. p. 2. which we have thought proper to tranſcribe, as follows :

‘ To make Ypocraſſe for lords with gynger,  
 ‘ ſynamon, and graynes ſugour, and tureſoll : and  
 ‘ for comyn pepull gynger canell, longe peper, and  
 ‘ claryffied hony. Loke ye have feyre pewter  
 ‘ baſens to kepe in your pouders and your ypocraſſe  
 ‘ to ren ynne. and to vi baſens ye muſte have vi  
 ‘ renners on a perche as ye may here ſee. and loke  
 ‘ your poudurs and your gynger be redy and well  
 ‘ paryd or hit be beton in to poud<sup>r</sup>. Gynger colom-  
 ‘ byne is the beſt gynger, mayken and balandyne  
 ‘ be not ſo good nor holfom. . . . now thou knowiſt  
 ‘ the propertees of Ypocras. Your poudurs muſt  
 ‘ be made everyche by themſelfe, and leid in a bled-  
 ‘ der in ſtore, hange ſure your perche with baggs,  
 ‘ and that no bagge twoyche other, but baſen  
 ‘ twoyche baſen. The fyrſt bagge of a galon, every  
 ‘ on of the other a potell. Fyrſt do in to a baſen a  
 ‘ galon or ij of redwyne, then put in your pouders,  
 ‘ and do it in to the renners, and ſo in to the ſeconde  
 ‘ bagge, then take a pece and aſſay it. And yef hit  
 ‘ be eny thyng to ſtronger of gynger alay it withe  
 ‘ ſynamon, and yef it be ſtrong of ſynamon alay it  
 ‘ withe ſugour cute. And thus ſhall ye make per-  
 ‘ fyte Ypocras. And loke your bagges be of boltell  
 ‘ clothe, and the mouthes opyn, and let it ren in  
 ‘ v or vi bagges on a perche, and under every bagge  
 ‘ a clene baſen. The draſtes of the ſpies is good for  
 ‘ ſewies. Put your Ypocraſſe in to a ſtanche weſſell,  
 ‘ and bynde upon the mouthe a bleddur ſtrongly,  
 ‘ then ſerve forthe waſſers and Ypocraſſe.’

T H E E N D.















